

Basement
Storeroom

THE NATIONAL Provisioner

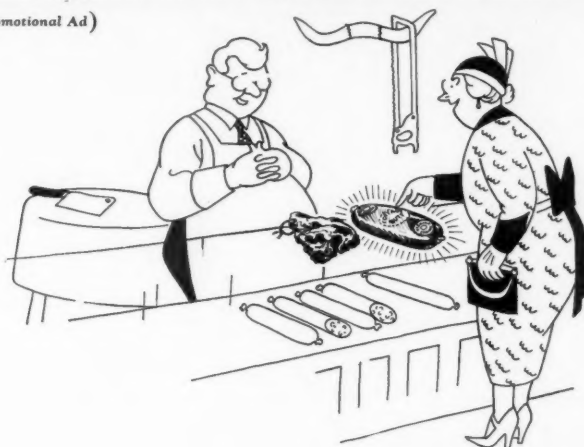
THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 88

APRIL 15, 1933

Number 15

(Reproduction of Dealer Promotional Ad)



Mrs. Consumer Is Not "So Slow" When She Buys a Cottage Butt

Why do I prefer Butts in Viskings?

Because I never realized how delicious a Cottage Butt could be until I tried one in Viskings. None of the flavor escapes during cooking—it's really a revelation how tender, juicy and delicious it becomes. What a difference!

And furthermore, I know it's protected by Viskings from the manufacturer's plant to my table. He identifies it too, because he knows the quality is right. No more anonymous Butts for me—I like to know what I am buying.

Observing packers and dealers have become conscious of the steadily growing preference shown by the consumers for Cottage Butts in Viskings and after investigation learn of the decided benefits they, too, derive.

REG. U. S.



PAT. OFF.

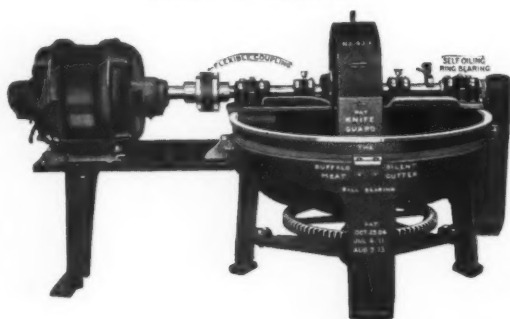
THE VISKING CORPORATION
6733 WEST 65th STREET CHICAGO, ILLINOIS

Canadian Representatives: C. A. Pemberton & Co., 189 Church St., Toronto, Ontario.—Representatives for Great Britain: John Crampton & Co., Ltd., 31 Princess St., Cornbrook, Manchester, S.W., England.—Representatives for France and Belgium: Fabre et Cie, 35 Rue de la Haie Coq., Aubervilliers, Seine, France.

Improved Machines for Producing Quality Sausage

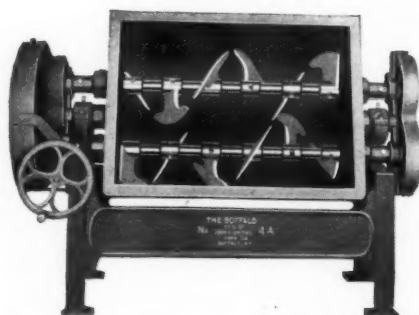
Now is the time to invest in these modern machines that will improve quality, reduce your costs and enable you to produce high-grade sausage profitably.

The "BUFFALO" Silent Cutter



Used by a big majority of the largest, most successful packers and sausage makers. Produces quality sausage at least cost. Made in 7 sizes.

The "BUFFALO" Meat Mixer



A necessary machine for producing high quality sausage. Gives the meat most thorough and proper mixing. Made in 5 sizes.

The "BUFFALO" Air Stuffer



A heavy, strong, improved machine; absolutely meat, air and water-tight.

Equipped with patented leakproof Superior piston, which is adjustable to take up wear. Made in 5 sizes.

The "BUFFALO" Meat Grinder



Operates with lightning speed; takes chunks of meat through the fine plate without heating or mashing it. Made in 5 sizes.

It will pay you to investigate the modern "BUFFALO" line — write

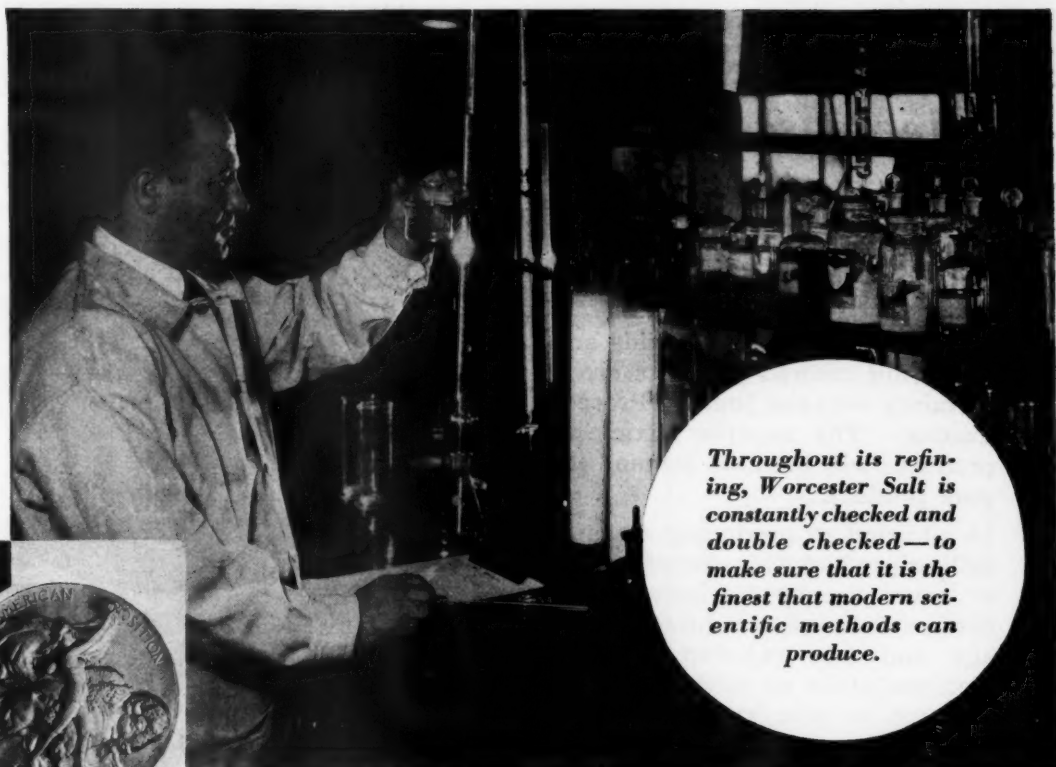
JOHN E. SMITH'S SONS COMPANY

50 BROADWAY

BUFFALO, N. Y., U. S. A.

Also manufacturers of Casing Pullers, Bacon Slicers and Fat Cutters

Chicago Office: 4201 South Halsted Street



Throughout its refining, Worcester Salt is constantly checked and double checked—to make sure that it is the finest that modern scientific methods can produce.



LIKE MEAT .. all salt is not alike

It is common to hear the remark that "*salt is salt*", meaning that any salt is good enough. That is as absurd as saying that "*meat is meat*". For ordinary salt contains harsh, bitter chlorides and other impurities that often cause meats to come out of cure off-color or off-flavor. The special processes used in refining Worcester Salt remove these impurities. That is why Worcester Salt is pure and brings out the full true flavor of fine meats. Standardize on Worcester Salt. Get the same fine results . . . *always*. Worcester Salt Company, America's oldest refiners of pure salt, 40 Worth Street, New York City.

The only salt in the world awarded these gold medals

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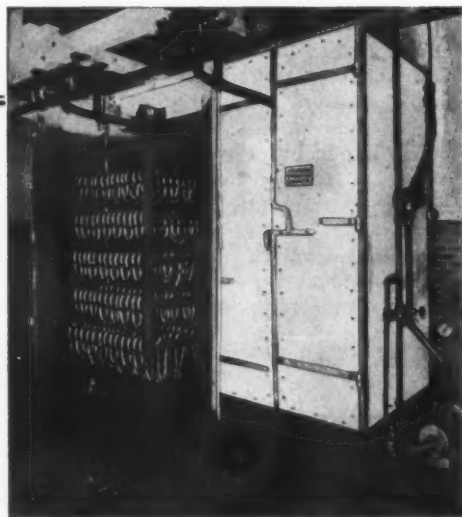
BETTER PRODUCT *increases sales* LOWER COSTS *give greater profits*

Evenly cooked, better looking and uniformly colored products are a certainty with the Jourdan Process Cooker. The superior article it produces will increase demand for your product.

In addition to producing a faster selling product, this modern cooker saves money in lower labor costs, steam, color, reduced shrinkage and less rejected product. You can make no more profitable addition to your sausage department than the Jourdan Process Cooker.

It will pay you to learn more about this machine. Write today!

JOURDAN PROCESS COOKER



Fully Protected Under U. S. Letters Patents

Jourdan Process Cooker Company
814-32 West 20th St. Chicago, Ill.

SEASLIC, INC.

The Original Liquid Spice Makers

Seaslic Garlic Juice is produced by the most skilled scientific handling under the most sanitary conditions, and is easy to use. It will improve the quality of your finished product. Seaslic Garlic Juice is the pure, concentrated juice of the fresh garlic pods.



Seaslic Garlic Juice enters the meats as a flavor. It destroys acidity, prevents off-flavors and adds zest to chopped meat and salad dressing; or any dressings used in delicate foods.

A dash of Seaslic Garlic Juice in your smoked sausages, a heavier dash in your corned beef and the amount required for theiringer and salami. Seaslic Garlic Juice is double strength. The flavor holds.

SEASLIC, INC.

1415-25 W. 37th Street

Chicago, Ill.

GRIFFITH'S PERFECTED SAUSAGE SEASONINGS

It is reasonable to choose for quality.

Spicing is the *Quality* element in seasoning.

Spicing comes from the Oils or Essences or Extracts of the Whole Spice or the Leaf of Sage and Marjoram. These extractions are emulsified or dried—they have all the husks or shells removed. *The flavor remains.*

Use GRIFFITH'S Perfected Seasonings—They cost less. Prepared in Liquid—Dry Soluble or Dry Mixed Natural.

Do you want a sample to test?

The GRIFFITH LABORATORIES

1415 West 37th Street

Chicago, Illinois

Canadian Factory and Office: 532 Eastern Ave., Toronto

6

POINTS OF SUPERIORITY

that help you produce better boiled ham

1

Yielding spring principle permits product to expand while cooking—shrinkage greatly reduced.

2

Elliptical spring construction distributes pressure over a wider area—prevents tilting.

3

Close fitting cover permits product to cook in its own juice—flavor greatly improved.



To get the greatest profit out of the boiled ham season your product must be of the highest quality, full flavored and evenly molded. Make sure that your product will meet these standards by using ADELMANN Ham Boilers.

The exclusive construction of ADELMANN Ham Boilers allows the ham to expand while cooking in its own juice, reducing shrinkage and giving a wonderfully flavored product.

Your inquiry will bring full details about ADELMANN Ham Boilers. Write today.

"ADELMANN—The Kind Your Ham Makers Prefer"

4

Specially designed reinforcements at points of strain increase durability.

5

Rounded corners and plain cover make it easy and simple to clean.

6

Liberal trade-in schedules make it profitable to replace your worn equipment with new ADELMANN Boilers.

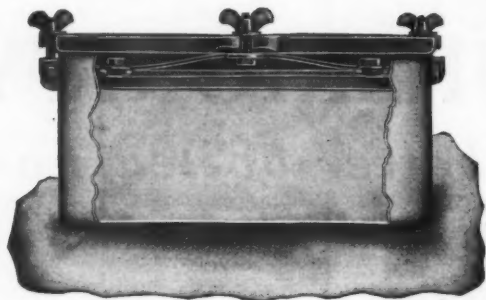
HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian
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LOWER COOKING COSTS



Improve Quality of MEAT LOAVES

Meat loaves and spiced meats will build profits for you. The K & J Process Cooker produces finest quality meat loaves and spiced meats at *amazingly low cost!*

The K & J Process Cooker cuts cooking time to 15 minutes per pound; reduces shrinkage to 1 to 3% on dry trimmings. The exclusive K & J principle seals the meat juices in the container, making product juicier, tastier, faster selling.

Ham juices retained in the K & J Process Cooker while boiling hams can also be added to your meat loaves, increasing flavor, quality and binding quality, and give an actual gain of 1 to 2% in weight!

Full particulars of the operating economies and sales advantages offered only by K & J may be had on request.

Write for details!

— K & J — PROCESS COOKER

R. E. JORDAN & CO., Inc.
900 North Caroline St., Baltimore, Md.

The Man Who Knows



The Man You Know

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen and Wonder Pork Sausage Seasonings.

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

H. J. MAYER SPECIAL SAUSAGE SEASONING

*The prime
favorite of
progressive
packers*

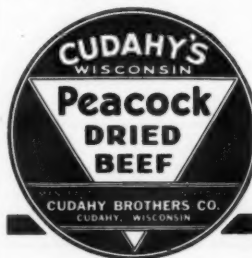
WRITE FOR SAMPLES

H. J. MAYER & SONS CO.
6819-27 S. Ashland Ave. Chicago, Ill.
Canadian Office, Windsor, Ont.

Are you smoking your own BEEF HAMS?

If you do your own smoking, Cudahy Brothers Co. can supply the kind of sweet pickled beef hams you need. Same high quality as Peacock Brand Dried Beef.

Write for prices.



CUDAHY BROTHERS CO.
CUDAHY, WISCONSIN

CUDAHY BROTHERS CO.
Cudahy, Wisconsin

Gentlemen:

Please send prices and information on sweet pickled beef hams.

Name.....

Address.....

City.....

State.....



LARD AND SHORTENING CARTONS



This 8 lb. Carton is glued—not stapled.

NEW YORK OFFICE, 51 E. 42nd St.
CHICAGO OFFICE, Chicago Motor
Club Bldg., Room 1205

More lard and shortening is packaged in Sutherland Cartons than in all other cartons combined—the result of our long study of the needs of the packing industry.

Our new grease-resisting process assures a good Summer package. All sizes, including 4 and 8 lb, cost considerably less than cans and afford a decided advantage in modern package design and display. They cut shipping costs and save space in dealers' cabinets. Ask for samples and prices.

SUTHERLAND PAPER CO.
KALAMAZOO, MICHIGAN

A SCIENTIFIC MEAT GRINDER PLATE



The C D Plate is one plate that cuts the meat, not merely grinds it. Testimonials from the largest and most prominent sausage makers in the country prove our claim. We do not claim the impossible; for example, everlasting, never need grinding, etc. Even a diamond needs resharpening in order to make a clean cut and so does a grinder plate. The edges of holes will get dull, no matter what make of plate. Therefore, to get satisfactory results, the oftener your plate is resurfaced the better your product. Grinding a plate is an asset, not a liability.

Send for price list, information and pamphlet
"How to Take Care of the Grinder"

THE SPECIALTY MANUFACTURERS SALES CO.
2021 Grace Street Chas. W. Dieckmann Chicago, Illinois

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Again we scored 100% on deliveries on Ham Bags for Easter trade—not one packer was disappointed!

QUALITY-CONTROLLED STOCKINETTES

lead the field. Large stocks of selected bags always on hand—no need for disappointments or delays.

Send us your orders.

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222 West Adams St., Chicago, Ill.
Selling Agent

THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

ALFOL
ALUMINUM FOIL
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The lightest weight
insulating material
known...



ALFOL INSULATION COMPANY CHRYSLER BUILDING
NEW YORK CITY

SAUSAGE IDENTIFIED! at lowest cost!

Self-inking, electrically heated die. Operates at almost no cost. Adds greatly to appearance. Permanent.

Special Ink—electric Branders available for marking fresh and cured meats, carcasses, etc. Write for details!

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Mfg. Co. 603 S. 10th Av.
Maywood, Ill.



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**STEEL
PRODUCTS
CO.**

Subsidiary of
WESTERN PIPE &
STEEL CO. OF
CALIFORNIA

2824-2900
VERMONT ST.
BLUE ISLAND, ILL.
PULMAN 2206

CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS
AND STEEL EQUIPMENT FOR THE PACKING PLANT



"HALLOWELL" PACKING PLANT EQUIPMENT

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes.

Furnished heavily galvanized or of Monel Metal, as preferred. Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

**STANDARD
PRESSED STEEL CO.**
Jenkintown, Pa.
Box 550



(Pat. Applied For)
Fig. 1096—"Hallowell"
Liver Truck

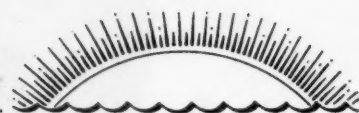
The Same...

TODAY



NEXT WEEK

NEXT YEAR



The constant uniformity of Diamond Crystal Salt is daily demonstrated in the uniform results achieved by all who use it.

Made by the exclusive Alberger Process, Diamond Crystal Salt is flaked, and—

Uniform in Color

Uniform in Purity

Uniform in Dryness

Uniform in Solubility

Uniform in Screen Analysis

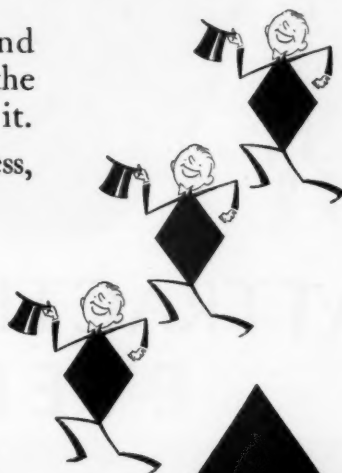
Uniform in Chemical Analysis

Uniform in Character of Flake

You can depend on it—the same today—next week—next year.

DIAMOND CRYSTAL SALT COMPANY, (INC.)
(BULK DEPARTMENT)

250 Park Avenue, New York, N. Y.



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ATTRACTING ATTENTION EVERYWHERE

The new Armour Moulded Dried Beef Inside is a real improvement over all old products of its kind.

Uniform in shape and size it can be sliced down to the very butt end, making it truly economical.

And you'll marvel at its color, too. A new processing method gives to the Armour Moulded Dried Beef Insides a bright uniform color from top to bottom. No dark areas in this dried beef.

Write for further information and quotations today.

Armour's
MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.

Vol. 88

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 15

APRIL 15, 1933

Chicago and New York

Controlling Temperatures in Meat Plant

Failure to Apply Temperature Control Generally Is One Source of Much Loss

III.—Curing, Coolers, Washing, Defrosting

Meat processing results and processing costs are directly dependent, in many instances, on accurate control of processing temperatures.

This is generally appreciated by many packers.

However, maximum benefits are not obtained in many plants because automatic temperature control is not applied to as many operations as it might be with profit to the packer.

This is particularly true of various operations which are performed more or less irregularly, such as defrosting. Gains to be made through automatic temperature control of such operations are very much worth while.

Not to Be Sneezed At

In these days—when spread between cost and selling price is very narrow—the packer often can find much-needed profits within his plant through further elimination of waste and loss, by reducing processing costs and by making products with higher sales value.

Any effort toward this end should not overlook automatic temperature control. In many plants a survey will indicate where its further application will earn worth-while returns on the investment.

Cuts produced in the pork cutting

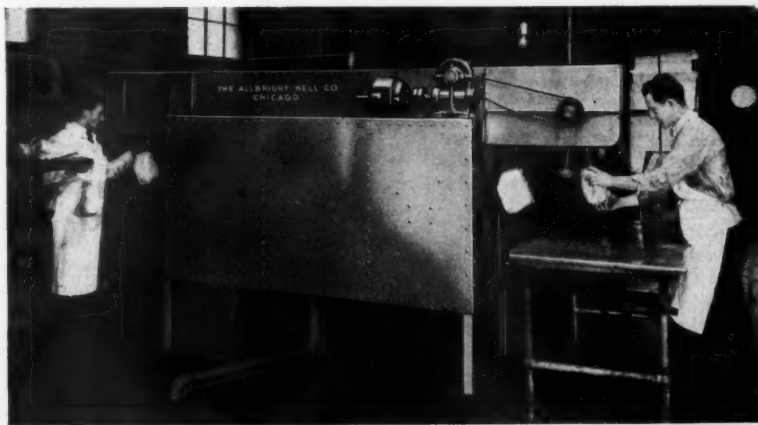
room, if they are to be cured immediately, are sent to the curing cellar, usually through chutes. Cuts to be sold fresh go to the fresh pork cooler. Trimmings are sent to the sausage department or sold fresh. Surplus of all cuts and trimmings is frozen and stored until sold or needed for curing.

Curing cellars usually are located in the basement. Even temperatures, important for good curing results, are easily and cheaply maintained here, but the cellar location for the curing department puts a rather high cost on the operation of transferring cured meats to the next operation—soaking. This transfer usually is made in hand trucks.

In the newer plants the curing department, in some cases, is placed on the floor directly below the pork cutting department and above the soaking and washing room. Such an arrangement makes it possible to handle the cuts through these various operations by gravity, and thus keep down labor costs. A revolving smokehouse in connection with such a layout further simplifies handling and transportation and reduces production costs.

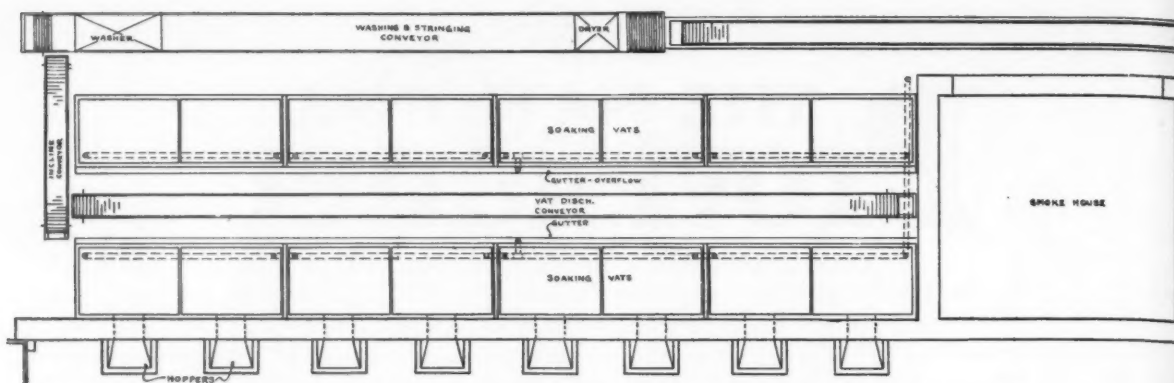
Varying Temperatures Cause Curing Troubles.

Whether the curing cellar is in the basement or one of the upper floors of the plant, provision must be made to



CONSTANT TEMPERATURES IMPORTANT IN MEAT WASHING.

Temperature of high pressure water used in meat washing should be maintained, preferably by automatic control, close to 110 degs. Fahr. Water much hotter than this may melt the fat. If the temperature is lower poor washing results will be secured. This type of pickled meat washer occupies small floor space and has a high capacity. (Photo courtesy Allbright-Nell Co., Chicago.)



SOAKING AND WASHING COSTS REDUCED WITH MODERN LAYOUT AND EQUIPMENT.

In this soaking and washing room the pickled meats are delivered directly to the soaking vats through chutes connecting with the curing department on the floor above. When soaking is completed the meats are removed from the vats through a door in the end near the bottom and placed directly onto a slat conveyor. Operations of washing, branding, stringing, etc., are performed on conveyors, which also carry the meats to the revolving smokehouses.

maintain an even temperature of very close to 38 degs. Fahr., the temperature at which the best curing results are obtained. Failure to observe this precaution is the cause of considerable trouble—particularly sour hams—and generally unsatisfactory results.

Quick chilling of carcasses, prompt cutting, maintenance of sanitary conditions and proper temperatures in the curing cellar would go a long way to reduce loss through off-quality products, and to increase production of first-grade cured meats.

Brine coils are the usual method of refrigerating the curing cellar, regardless of its location. Because of the importance of holding the temperature within very close limits, automatic temperature control devices are widely used. Here the small cost necessary to install these modern meat plant accessories quickly is returned in the shape of products of better quality and a reduction in the percentage of those cuts which must be thrown into lower grades.

Curing Cellar Control.

Various methods are used to control curing cellar temperatures within close limits.

In some cases an automatic temperature control is placed on the brine cooling tank, which may be located in or adjacent to the curing cellar. In others, the control is placed on the brine line and regulates the amount of brine circulated through the coils. If the cellar is cooled by direct expansion, controls that automatically adjust the expansion valve to hold the temperature at the desired point may be used.

These various types of control were illustrated and described in the preceding article of this series, published in the March 18, 1933, issue of THE NATIONAL PROVISIONER.

It also has become general practice to use indicating dial and recording thermometers in connection with auto-

matic control in the curing cellar. The former, of course, is for the convenience of the curing cellar foreman, and is used as a check against the automatic control. Records from the recording thermometer are filed with curing records of any lot of meats, and are used to study curing methods and, when something goes wrong and curing results are not up to standard, as a check on the temperatures maintained.

Cutting Meat Washing Costs.

Here is another case where proper equipment is reducing dependence on the human element and minimizing the risks and losses of processing, advantages that far outweigh the first cost of the automatic temperature control equipment.

In most plants high pressure washing of cured meats after they come out of the soaking vats has superseded washing by hand with a brush. In cases where meats are handled from the soaking vats on a conveyor, the high pressure meat washer is constructed over the conveyor, jets being so arranged that the water strikes all portions of the meat. Such an arrangement eliminates one handling of the meat and, of course, reduces unit production cost accordingly.

Where the volume does not justify the investment for conveyors, various types of high pressure washers are used. A popular design is shown in the accompanying illustration. In this case the meats go through the washer on an overhead chain conveyor, and are washed free from all incrustated salt and foreign matter by high-pressure sprays.

Meat Washing Temperature Important.

Temperature of water used to wash cured meats is of considerably more importance that some packers seem to realize.

Here, as in so many other meat processing operations, best results are obtained and losses and waste kept at a

minimum when those conditions are maintained which study and experience have determined are best suited to the particular operations.

If the temperature of the water used for washing meats after they come from the soaking vats is too high, the fat softens and in extreme cases may melt. If the temperature is too low poor washing will result.

A temperature of 110 degs. Fahr. has been found most suitable for washing cured meats. The wash water usually is taken from the plant's hot water supply, but as this usually is too hot for the purpose, the temperature is brought down to 110 degs. Fahr. by the admixture of cold water.

This is done and the water held at the desired temperature by means of a thermostatic mixing valve. This device is simple in operation, easily installed, and soon pays for itself by reducing shrink and improving appearance of the finished product.

Sausage Meat Cooler Control.

The sausage meat curing cooler is another of the many locations throughout the meat plant where automatic temperature control quickly pays for itself, and thereafter continues to pay a large interest on the investment by aiding in the production of better raw materials for sausage making and reducing, if not eliminating, loss through spoilage caused by temperature variations.

The ideal temperature of the sausage meat curing cooler is 38 degs. Fahr. Sausage meats usually are cured for 24 hours, the sausagemaker planning in advance to have the meats available when needed. If the temperature of the meats drops during this time, curing will be delayed; if it rises the meats may become tainted before curing is sufficiently advanced.

As a rule sausage meat curing coolers are comparatively small, and the

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amount of sausage meat added to and removed from the cooler during a working day is comparatively large. There is, therefore, considerable opportunity for cooler temperatures to fluctuate widely unless automatic temperature control instruments are installed and properly used.

Avoiding Sausage Troubles.

Many of the packer's sausage troubles, including green rings, off-color and off-flavor, can be traced back directly to improper or fluctuating temperature in the sausage meat curing cooler. Automatic temperature control at this point is one of the best investments the packer or sausagemaker interested in producing quality products and keeping costs low can make.

It not only pays dividends in the direct savings made through the elimination of spoilage, but it aids in the production of better sausage, an important merchandising consideration at this time when so many sausage products are trademarked and offered for sale in wrappers and packages.

In few operations in the meat plant must a more careful consideration be given to temperatures than when defrosting frozen pork cuts.

This is true whether the cuts are to be sold fresh or to be cured, and regardless of the defrosting method used. Not only must all frost be removed from the cuts, but when this has been accomplished the meats must have the good appearance of fresh meats, and must be free of slime.

Hazards Removed From Defrosting.

Two general methods are ordinarily employed to defrost meats:

1—Cuts are spread out in a room having a temperature of 65 degs. and provided with a good air circulation. The temperature must not vary. A rise in temperature will result in the cuts defrosting and sliming on the outside

before the frost is out of the center. If the temperature falls, the defrosting operation proceeds so slowly that meats deteriorate before the operation is completed.

2—In this method, which appears to be supplanting the air defrosting method, the cuts are placed in a weak brine solution (about 25 degs. Be.). This brine also is maintained at a temperature of about 65 degs. Fahr., and is circulated rapidly by means of a pump to maintain a uniform temperature throughout the bath. One advantage of this latter method, compared with air defrosting, is that temperatures can be controlled more closely, the defrosting method can be speeded up and costs can be reduced.

Before the application of automatic temperature control devices to defrosting, the process was generally unsatisfactory and not infrequently costly. Today, with a general appreciation of the necessity of close temperature regulation, and with automatic controllers that will hold the temperature of a room or a defrosting bath to within a degree or two of the ideal, defrosting has been made a relatively safe and simple operation, and no more hazardous than most other operations within the plant.

Defrosting Methods Simplified.

Recently the trend in defrosting practice has been definitely toward the use of defrosting tanks similar in design to the one shown in the accompanying illustration. This tank may be constructed of $\frac{1}{4}$ -in. boiler plate. The water is circulated by a 16-in. impeller set in a circular housing. This partition, together with the grating, form water heating and temperature control compartments.

With the proper arrangement of steam and water valves, and a recording thermometer, the operator charged

with the responsibility of defrosting has rather close control of the situation.

However, most packers using arrangements of this same general design prefer to eliminate the human element altogether and to install automatic temperature control devices. The recording thermometer is also used as a check on operations.

It is the general practice to locate these defrosting tanks close to the curing cellar. The temperature of the water usually is maintained at from 60 to 65 degs. Fahr.

Defrosting in tanks of this design becomes practically a continuous affair after the first pieces are sufficiently defrosted. One crew removes defrosted cuts, while another places frozen products in the tank. A defrosting tank of the size shown, 3 ft. deep, has a defrosting capacity of 12,000 to 15,000 lbs. of bellies per hour. Labor can be saved by installing conveyors to bring the frozen meats to the defrosting tank, and to take them to the curing vats after they are defrosted.

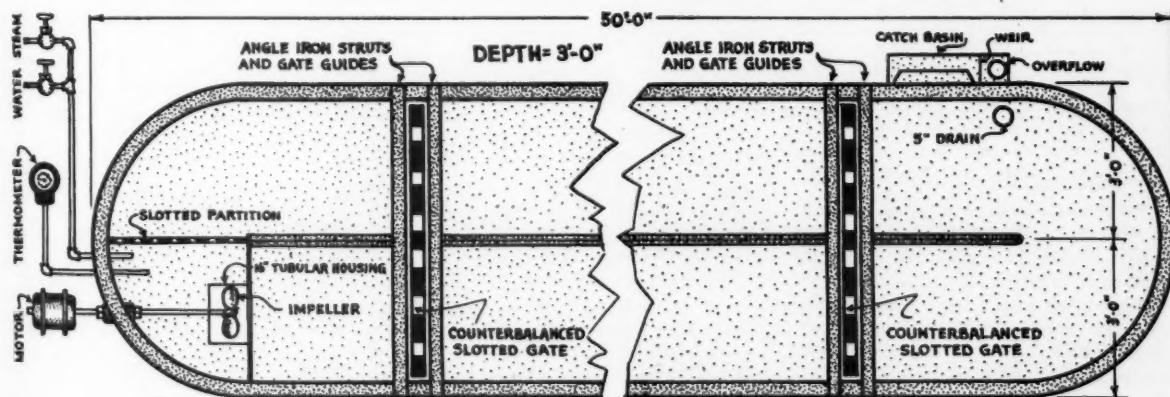
The next article of this series will deal with temperatures in the smokehouse and methods of controlling them automatically.

FOOD INDUSTRY EMPLOYMENT.

Indexes of employment trends in the food industries during February, 1933, were the highest, with one exception, of those of any of the fourteen major industries reported on by the U. S. Bureau of Labor Statistics. Paper and printing, including newspapers and periodicals, was the only industry registering higher employment, this being seven-tenths of 1 per cent higher. With the exception of the butter industry, meat packing showed the highest index of employment of any food industry listed, with payrolls next to the highest.

HOG DEHAIRING.

Is your hog dehairer doing good work? If not, is it the fault of the machine or the scalding? Have your men read "PORK PACKING," The National Provisioner's latest book? Write for information.



NEW TYPE TANK REMOVES HAZARDS FROM THE MEAT DEFROSTING PROCESS.

The old practice of defrosting frozen meats by spreading them in a room is rapidly giving way to use of defrosting tanks of a design similar to or identical with the one shown here. The work is speeded up, labor costs are kept low and the quality of the work is improved. The temperature of the defrosting water is kept at a temperature of about 65 degs. Fahr. As a rule this temperature is maintained within close limits by the use of an automatic temperature controller.

Meat Industry Activities

Verheyden Sausage Co., 206 North Adams st., Green Bay, Wis., has been organized to manufacture sausage.

Corn Belt Packing Co. is making plans to engage in the meat packing business in Hobart, Ind., in the near future.

Plans have been made for general alterations to the plant of the Star Frankfurter & Roll Co., 390-396 Berry st., Brooklyn, N. Y.

Fire recently destroyed the plant of Grayson-Owens Packing Co., well known packing concern of Emeryville, Calif. The plant will be rebuilt at once, it is announced.

Work of rebuilding the meat plant of Stumpf Bros., 3225 South Meridian st., Indianapolis, Ind., is under way. Building will be fireproof construction, two stories high.

Certified Provision Co., Inc., 488 Broadway, Brooklyn, N. Y., has acquired and will remodel the one-story building at 299 Hayward st., Brooklyn, to serve as an additional sausage factory.

North Ninth Street Packing Co., Inc., 153 Central st., New York City, has closed bids for a 100 by 150 two-story, fireproof abattoir to be erected at 218 North 9th st., Brooklyn. Cost about \$60,000.

A bacon slicing and packing plant has been placed in operation at 385 Liberty st., Boston, Mass., by the Great Atlantic & Pacific Tea Co. Dried beef also will be sliced and packed. The yearly output is estimated at 12,000,000 lbs.

The city commission of Logan, Utah, recently voted support for a municipally-owned abattoir. The cost is estimated at between \$10,000 and \$12,000. Financial aid is to be sought from the Reconstruction Finance Corporation.

Nufoods, Inc., Milwaukee, Wis., has been incorporated with a capital of \$10,000 by J. A. Moran, L. K. Manaster and B. F. Jackson. The company will manufacture and process meats and do a general wholesale meat business.

Sartain Packing Co., Columbus, O., has been incorporated and has leased the meat plant at Big Shady Farms. The company slaughters cattle and hogs and has been in operation since September, 1932. Capitalization is \$15,000.

Young Provision Co., Wooster, O., has purchased a tract of land on which will be erected a modern meat packing plant, 98 by 132 ft., with eight coolers, each 16 ft. square. The company will slaughter cattle and hogs, cure meats and manufacture sausage. Anders & Reimers, Cleveland, O., are the architects.

LIBBY VOLUME NEAR THE TOP.

Sales volume almost equal to that of the peak year 1929 is reported by Libby, McNeill & Libby for the fiscal year ended March 4, 1933. Value of sales dropped 40 per cent, however. Not only the company's but the industry's surplus stocks are well worked off, and production in the lines handled by the company have been curtailed, the report states. In many lines prices were said to be the lowest known in the history of the industry.

"We feel it reasonable to expect more

normal conditions will be established at higher price levels for both raw materials and finished products," president Edw. G. McDougall said in his letter to the shareholders.

The annual report for the fiscal year ended March 4, 1933, shows a net loss after depreciation, taxes, interest and foreign exchange losses of \$6,248,477.83. This compares to the net loss for the preceding fiscal year of \$4,981,945.69.

The working capital position of the company remains sound, showing reduction of both current assets and current liabilities. The financial statement shows current assets of \$25,347,323.97 against current liabilities of \$11,068,624.24, indicating net working capital of \$14,278,699.73, a ratio of \$2.29 of current assets to each \$1.00 of current liabilities.

A comparison of the financial statements follows:

BALANCE SHEETS COMPARED.

Assets.	March 4, 1933.	February 27, 1932.
Current & Working Assets.		
Cash	\$ 1,331,723.67	\$ 2,714,614.36
Accounts Receivable ..	4,105,857.79	4,458,084.01
Inventories—		
Products	15,294,108.99	21,264,930.30
Ingredients & Supplies ..	2,317,600.77	2,854,200.84
Growing Crops, Etc....	2,296,052.73	3,283,580.77
Current Assets	\$25,347,323.97	\$34,575,410.28
Prepaid Insurance & Interest ..	\$ 163,912.10	\$ 160,896.73
Company's Common Stock in Treasury		347,771.25
Investments	934,187.40	1,424,462.77
Deferred Exp. on Future Contracts	299,532.28	265,382.85
Bond Discount & Expense	457,658.05	514,504.01
Plant	32,069,436.28	32,599,605.17
Less—Res. for Depreciation	13,460,180.43	12,931,819.19
Net Plant	\$18,609,255.85	\$19,667,785.98
	\$45,831,870.25	\$56,956,213.87
Current Liabilities.		
Notes & Drafts Payable	\$ 8,768,893.67	\$12,850,970.56
Accounts Payable & Accruals	2,299,730.57	1,848,471.92
Current Liabilities	\$11,068,624.24	\$14,699,442.48
First Mortgage 5% Gold Bonds	\$10,937,000.00	\$11,250,000.00
Reserves—		
Voluntary Pension Reserve	1,000,000.00	1,357,849.19
Other Reserves	427,837.31	
First Preferred 7% Stock (Cum.)	9,730,000.00	10,000,000.00
Second Preferred 6% Stock (Non-Cum.) ..	11,450,000.00	11,780,000.00
Common Stock	6,250,000.00	6,750,000.00
Surplus	\$5,031,591.30	1,118,922.20
	\$45,831,870.25	\$56,956,213.87

*Deficit.

Consolidated surplus account, including all interests, domestic and foreign, as of March 4, 1933:

Surplus as at February 27, 1932	\$1,118,922.20
Loss after depreciation, taxes, interest and foreign exchange losses....	\$6,248,477.83
	\$5,129,555.63

Capital surplus arising from retirement of capital stocks during the year

\$97,964.33

Deficit as at March 4, 1933

\$5,031,591.30

Watch "Wanted Page" for bargains.

FINANCIAL NOTES.

Wesson Oil & Snowdrift Co. reports a consolidated net loss of \$320,254 for the six months ended February 28, 1933, as against a profit of \$1,973,002 in the same period of the preceding year. Net loss for the February quarter was \$126,363, against \$193,891 in the preceding quarter, and \$431,849 net profit in the quarter ended February 28, 1932.

Chickasha Cotton Oil Co. declared a dividend of 25c per capital share recently, this being the first disbursement made by the company since April 1, 1930. Prior to that time the stock was on a \$3 annual basis.

For the year ended December 31, 1932, General Stockyards Co. showed a net income of \$334,460 compared with \$709,723 in the previous year. This company has large holdings in the principal stockyards of the country.

General Foods Corporation declared a quarterly dividend of 40c per share, payable May 15. This compares with the previous dividend of 50c per share per quarter. Earnings of the company for the first quarter of the year were in excess of 50c per share, but the directors adopted a conservative policy by reducing the dividend in part because "proposed legislation has not yet been sufficiently clarified to indicate what effects it might have on future earnings."

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, April 13, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on April 6, 1933.

	Sales.	High.	Low.	—Close—	Apr. 6.
	Week ended	Apr. 13.	Apr. 13.	Apr. 13.	Apr. 6.
Amal. Leather.	100	1	1	1	1
Do. Pfd.
Amer. H. & L.	600	3 1/2	3 1/2	3 1/2	3 1/2
Do. Pfd.	500	18 1/2	18 1/2	18 1/2	18 1/2
Amer. Stores	1,700	33 1/2	32 1/2	32 1/2	34
Armour A.	17,700	2 1/4	2 1/4	2 1/4	2 1/4
Do. B.	5,050	1 1/4	1 1/4	1 1/4	1 1/4
Brennan Pfd.	8,000	13 1/2	13 1/2	13 1/2	10 1/2
Do. Del. Pfd.	300	49 1/2	49 1/2	49 1/2	44 1/2
Barnett Leather
Beechnut Pack.	1,800	50 1/2	49 1/2	49 1/2	47 1/2
Bohach, H. C.
Do. Pfd.
Brennan Pack.
Do. Pfd.
Chick. C. Oil.	300	9 1/4	9 1/4	9 1/4	9 1/4
Childs Co.	600	3	3	3	2 1/2
Cudahy Pack.	1,200	26 1/2	26 1/2	26 1/2	25
First Nat. Strs.	3,200	48 1/4	48 1/4	47 1/2	48
Gen. Foods	24,800	28	28	25 1/2	26
Gobel Co.	28,600	5 1/2	5 1/2	5 1/2	3 1/2
Gr. A&PistPfd.	220	119 1/2	119 1/2	120	119
Do. New	300	151 1/2	140	149	138
Hormel, G. A.
Hygrade Food.	400	3 1/4	3 1/4	3 1/4	3 1/4
Kroger G. & B.	3,600	2 1/2	2 1/2	2 1/2	1 3/4
Libby McNeill.	3,300	2 1/4	2	2 1/4	3
McMarr Stores.
Mayer, Oscar
Mickleberry Co.	4,200	4 1/4	4 1/4	4 1/4	3 1/4
M. & H. Pfd.
Morrell & Co.	200	28	28	28	25
Nat. Fd. Pd. A.
Do. B.
Nat. Leather	60	13 1/4	12 1/2	12 1/2	12 1/2
Nat. Tea	10,100	10	10	10	10
Proc. & Gamb.	14,000	28	27 1/2	27 1/2	26
Do. Pr. Pfd.	100	90	98 1/2	90	100
Rath Pack.
Safeway Strs.	7,600	35 1/4	34 1/4	35	33
Do. 6% Pfd.	100	74	74	74	74
Do. 7% Pfd.	100	85 1/2	85 1/2	85 1/2	85 1/2
Stahl Meyer
Swift & Co.	38,250	10 1/2	10 1/2	10 1/2	9 1/2
Do. Intl.	4,600	16 1/2	16 1/2	16 1/2	16 1/2
Truist Pork
U. S. Cold Stor.	1,500	1 1/4	1 1/4	1 1/4	1 1/4
U. S. Leather.	2,700	4	4	4	3 1/2
Do. A.	7,900	9 1/2	9 1/2	9 1/2	8 1/2
Do. Pr. Pfd.	100	40	40	40	37 1/2
Wesson Oil	7,900	11 1/2	11 1/2	11 1/2	10 1/2
Do. Pfd.	300	41	41	41	41 1/2
Wilson & Co.	1,500	1 1/4	1 1/4	1 1/4	1 1/4
Do. A.	2,000	6 1/2	6 1/2	6 1/2	6
Do. Pfd.	500	23	23	23	21 1/2

Cost Plus Plan Put in Farm Bill Over Administration Protest

Not only cost of production, but a profit as well, is to be guaranteed to the farmer for the major agricultural products he raises if an amendment to the Roosevelt-Wallace farm relief bill passed by the United States Senate on April 13 is enacted into law.

This phase of farm relief, urged by the National Farmers' Union through president John A. Simpson, found enough support in the Senate to pass by a vote of 47 to 41, in spite of administration opposition.

The amendment would enable the Secretary of Agriculture, if he sees fit, to fix prices of basic agricultural commodities on the basis of cost of production plus a reasonable profit. It is said Secretary Wallace does not favor it.

While the Senate was working on this phase of the farm relief bill the House, which has already passed the measure, approved bills for farm mortgage refinancing by an overwhelming vote, only twelve members going on record in opposition. This part of the program was added to the House bill as a Senate rider. It seeks to accomplish four major purposes, as follows:

Another Way to Relieve Farmer.

1. To enable the federal land bank

system to secure new capital and thereby to resume its functioning as an effective agricultural credit agency.

2. To reduce the burden of mortgage debt now oppressing the farmer and to lift the threat of immediate foreclosure.

3. To provide for liquidating in orderly fashion affairs of joint stock land banks.

4. To refinance short term indebtedness of the farmer, to provide him with working capital when necessary and to help him redeem or repurchase his foreclosed farm home.

Under the bill as passed by the House the federal land banks would issue \$2,000,000,000 in farm loan bonds at not more than 4 per cent interest, to be used to buy up outstanding farm mortgages, to provide funds for new mortgages and such bonds as are not needed for these purposes to be used to refinance at lower interest outstanding farm loan bonds.

This farm credit and financing phase of the bill, while not directly affecting the meat packing industry, is of much interest because it is designed to improve the financial position of the farmer, thus insuring his position as a steady producer of the raw materials of the packing industry, and perhaps making unnecessary some of the taxing and regulatory provisions of the farm relief bill.

Industries Are Advised to Be Prepared

"We may expect to see Congress play a waiting game on the agricultural relief bill until the economic conferences which the President is holding at Washington are at an end," said Prof. Edward A. Duddy of the School of Business of the University of Chicago, in a statement this week on the farm bill. "If these conferences give promise of reopening foreign markets for agricultural exports, then we may expect modifications in the bill; if not, then it should pass in approximately its present form. *Wise business management will prepare for either eventuality.*

"The bill is an interference with the right of the manager to run his own business," added Prof. Duddy, "but there is nothing new about this invasion of the property right of business. It has long been the practice with the railroads and the utilities, on the theory that their businesses are affected with a public interest. It was typically the practice during the war emergency, and

its present application to the food and textile industries must be construed as of an emergency nature.

"The bill attempts by indirection to put the agricultural processing industries on a cooperative basis—a cooperation of units in the industry, and cooperation between the industry and the producers of raw materials.

May Benefit by Agreements.

"If this way of doing things imposes certain burdens and restrictions, it may likewise be expected to confer certain privileges. Agreements between businesses processing agricultural products, and agreements between processors and producers for the control of the market and stabilizing supplies and prices, may well be exempted from the anti-monopoly provisions of the Sherman act.

"Management of the agricultural industries would do well to consider the possibilities of the proposed legislation

as a means of escaping some of the costs and risks which arise out of competition, especially at a time when excess plant capacity is tending to carry competitive practices to extremes. The chief stumbling block seems to be the processing tax.

"A study of the evidence of the probable effect of such a tax on the demand for the products of the various industries affected by the bill indicates that the tax might readily be passed on to the consumer except in the case of meats. This is true because the cost of raw materials is such a small proportion of the cost of the finished product which finally reaches the consumer.

How to Avoid the Tax.

"It is easily conceivable that the machinery of a processing tax could be made unnecessary or of minor consequence by a close understanding between processors and producers. In the meat packing industry, for instance, where the addition of any considerable tax to the price of pork would embarrass the packers because the full amount of the tax could not be passed on to the consumer without considerably reducing consumption, the packers as a group might well negotiate directly with the producers.

"A uniform price for hogs might be agreed upon from week to week, by packer and producer jointly, with proper differential for grade and distance from the market. Producers would of necessity agree to produce and deliver that number and kind of hogs which would bring the greatest total net profit and allot this production on an agreed basis.

"Packers would have to agree to pay the contract price and no more, and supplies would have to be allotted to packers on an agreed basis. Competition would be restricted to the narrow field of attracting additional business by superior processing methods, advertising and service.

Afraid of Regulation.

"There is, of course, the bugaboo of government regulation provided for in the licensing provisions of the bill. That this is not an empty gesture is proved by the experience of the railroads under the Interstate Commerce Commission and of business under the investigative powers of the Federal Trade Commission. It is this licensing provision which is now under attack.

"The agricultural industries, if given greater freedom to organize, may not hope to escape some form of government regulation or supervision of their acts, as a protection to the public. Against the licensing provision they might well cite the analogy of the Capper-Volstead act, which leaves the cooperative marketing organizations free to act until it is apparent to the Secretary of Agriculture that the price of the commodity is unduly enhanced.

"The Department of Agriculture will have enough to do under the new administration without trying to run the packing industry, the flour milling industry and the textile industry. The more the industries are let alone to work out their own understandings within their own ranks and with the producers, the better. The investigative powers of the Federal Trade Commission and the courts may be depended upon to protect business and the public against unfair or monopolistic practices."

SALES LEADER RETIRES.

After 37 years of continuous service with Swift & Company, 27 of which he spent as head of its branch house sales department, M. G. Middaugh closed his desk at Chicago headquarters early this month, and will hereafter devote himself to a life of leisure.

The magic initials in green ink, "M. G. M.," were almost as famous within the Swift organization as the Swift brands themselves, and it is said that they were always a sign of cheer and helpfulness. He was the friend of every man who ever worked in the sales department, as was testified to in the round of farewell dinners given him by Swift district men all the way from New England to the Pacific Coast.

Born in 1867 near Friendship, N. Y., Mr. Middaugh and his two brothers helped their father clear their farms there, and that section is still known as Middaugh Hill. He spent his school days and young manhood in Cleveland, O., and in 1895 went to work for Swift & Company in Kansas City. One of the brothers, S. A. Middaugh, also has spent more than 30 years in Swift service, and is now general manager of the plant at Denver, Colo. Three sons are in the packing business and one, Grant, cattle buyer for Swift & Company at Omaha, has spent 17 years in Swift employ.

Mr. Middaugh's reminiscences cover pretty much the period of growth and development of the packing business, particularly its nationwide distribution phase. Trained at Kansas City under that great teacher, I. H. Rich, he early went out on the road to sell packing-house products.

Between 1895 and 1900 he covered practically all the territory in the West and Southwest. This was prior to the establishment of branch houses. He "made" Indian Territory before the opening of the "Strip" with its consequent excitement, and when many hotels were run by Indians, with venison steaks served for breakfast. Later he saw its consolidation into Oklahoma Territory, and then as the state of Oklahoma.

He also visited the Pacific Coast when facilities at Los Angeles consisted of a small warehouse without refrigeration. This was then the only Swift branch in California. A short time later he helped select the site and saw the first shovelful of dirt thrown for what is yet a part of the Los Angeles branch of Swift & Company, now one of the largest in the United States.

Later Mr. Middaugh was in charge of the branch house department in Kansas City, which took in the old-line "beef houses" in the Southeast, and during the Spanish-American war branches were opened at Jacksonville and Tampa, Fla., over which he had supervision, with R. O. Brown, now district sales manager of the Little Rock territory, as his assistant.

Around 1900 Swift's branch house development started in the Southwest, distribution prior to that time going

through brokers and jobbers in carload lots. He was active in helping to select sites, laying out plans, seeing branches built and equipping them.

Mr. Middaugh was present at the opening of the new plant at South St. Joseph, Mo., and also saw the first bullock killed at new plant in Fort Worth, Tex.

"In 1903 came the big Kansas City flood," says Mr. Middaugh. "F. L. Brown, now retired, and I were first to reach the plant, with water four feet deep in the second story of the office, plant and stables. After the water subsided I, with others, went South to market the salvaged meats. In that same year the founder, Gustavus F. Swift, died, and shortly after that all selling was consolidated at Chicago, I being transferred from Kansas City along with J. A. Hawkinson and several others, when the Southern and Western



SALESMEN'S FRIEND AND HELPER.

M. G. Middaugh, retiring as head of the Swift branch house department after 37 years service, leaves a record of sales leadership and personal friendship unique in the industry.

sales department was formed under J. A. Hawkinson.

"The next year I saw the big strike in Packingtown. Practically the entire male office force went to work on the plant, and office stenographers acted as waitresses for lunch. I worked for six weeks in No. 7 house, pulling S. P. meats from vats and loading cars under superintendent C. O. Young. Mr. L. F. Swift got a report each day of the number of cars loaded. He sent them back at first, saying they were wrong, as he did not see how more than the normal number could be handled with less than one-third the men. The answer was that we put our backs into it, and there was constant competition as to who could do the most. The settlement of this strike did away with all labor agitation for many years."

In 1905 Mr. Middaugh was transferred to the branch house department, and he has been in charge of Swift's branch houses ever since until his retirement.

A. M. A. APPROVES MEAT VALUES.

Approval has been given by the Committee on Foods of the American Medical Association to the booklet entitled "Ten Lessons on Meat," issued by the National Livestock and Meat Board. In reporting this approval in the April 8, 1933, issue of the "Journal of the American Medical Association," the committee says:

"The National Live Stock and Meat Board is an organization founded to promote the interest of all branches of the live stock and meat industry. The board devotes a considerable sum of money each year in fostering scientific research. These funds are disbursed through the National Research Council.

"The book gives simple educational information on the following subjects and includes six charts showing the relative nutritional values of common foods:

- Lesson 1. "Meat, Physical Structure and Chemical Composition."
- Lesson 2. "Identification and Selection of Meat."
- Lesson 3. "Principles of Meat Cookery . . . Preparation of the Tender Cuts, Roasting."
- Lesson 4. "Principles of Meat Cookery . . . Preparation of the Tender Cuts, Broiling and Pan-broiling."
- Lesson 5. "Principles of Meat Cookery . . . Preparation of the Less-Tender Cuts."
- Lesson 6. "Preparation of the Less-Tender Cuts . . . Mechanical Methods."
- Lesson 7. "Soup."
- Lesson 8. "The Value of Meat as a Food."
- Lesson 9. "Feeding the Family for Health."
- Lesson 10. "The Art of Carving."

"The six charts present diagrammatically relative caloric, calcium, iron and copper, phosphorus, protein and vitamin values of certain common foods."

Approval carries with it the privilege of advertising the booklet in the publication of the American Medical Association and for general promulgation to the public.

MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported officially as follows:

Inspection granted.—The Great Atlantic & Pacific Tea Co., 385 Liberty st., Boston, Mass.

Inspection withdrawn.—The Great Atlantic & Pacific Tea Co., Plainfield st., Springfield, Mass.; A. H. March Packing Co., 139 Front st., Bridgeport, Conn.

Inspection extended.—Armour and Company, Texarkana, Tex., to include Morris & Co.; Cudahy Bros. Co., Cudahy, Wis., to include NuFoods, Inc.

Change in name.—Arns Dressed Meat Co., North Attleboro, Mass., instead of Otto Arns.

EDITORIAL

Meat Animals in Surplus Supply

Slaughter of all classes of livestock under federal inspection during the first quarter of 1933 showed a decline from that of a year earlier, with the exception of sheep and lambs, which increased about 450,000 head. However, these slaughters show no such decline as would seem to be indicated by receipts of the different classes of livestock at the seven principal markets of the country during this period. This is especially true of hogs.

Hog receipts dropped off some 26 per cent in this 1933 period from those of a year earlier, but the federal-inspected slaughter of hogs declined only about 10 per cent. At the same time there is a good deal of reason to believe that not only hog slaughter but slaughter of cattle has increased materially on farms and in local slaughterhouses serving small towns and villages.

Prices of hogs and cattle on the central markets have been low, and producers have utilized every means at their disposal to realize more on their animals than is possible when marketing them at central points. Therefore slaughter on the farm or at nearby points where shipping and other costs could be eliminated has been developed to a considerable degree. The effect of this is felt in the sale of meats in many of these areas where volume has declined considerably since market prices have reached the low level of recent months.

When it is pointed out—by those who base their deductions entirely on receipts of livestock at central markets—that supplies are at record lows, *this does not mean that meat consumption or livestock production is any lower* than in more prosperous years. It simply means that some change has taken place in the channels of marketing and distribution. It appears likely that this change may be limited to the period of low prices, and that a reversion to long-established channels will take place when prices of live animals reach more satisfactory levels.

Efforts are now under way via the legislative route to wipe out such surpluses as exist in livestock production. This is planned not only through reduced acreage planted to corn, wheat and other grain crops, but through a reduction in the number of hogs raised.

During the war and post-war years farmers learned something of their livestock production possibilities, and they have been realizing on them ever since. From a pre-war production of 50,000,000 to 55,000,000 hogs annually they have increased their output to a post-war production of 65,000,000 to 70,000,000 hogs annually. In the five pre-war years exports of pork meats averaged some 450,000,000 lbs. annually, while in the last five years they have averaged fully 100,000,000 lbs. per year less.

The reverse is true of lard exports, which in the pre-war years averaged 600,000,000 lbs. annually, and in the past five years have increased some 100,000,000 to 200,000,000 lbs. over the pre-war period. It is apparent, therefore, that at least some 10,000,000 more hogs are being produced annually, and 100,000,000 lbs. less meat is being exported than when hog production was at pre-war levels.

During this same period, when hog production showed an average annual increase of some ten million head, cattle production increased 1,000,000 head over the production of the five pre-war years, and sheep production during the past three years has been some 3,000,000 to 5,000,000 head a year larger. While practically all of the beef, lamb and mutton is consumed in this country, whether the production is large or small, this consumption has made inroads on the consumption of pork at a time when pork volume was high.

This situation has developed some serious merchandising and distribution problems for the meat packing industry in the post-war years. There has been no marked increase in the population of the country, but there has been material increase in the supply of meat that must be absorbed in domestic consumption. If some practical means can be found of reducing the annual hog crop by 10,000,000 head, the cattle marketed by 1,000,000 head and the lamb crop of recent years by 3,000,000 head, livestock prices might be higher and distribution problems easier of solution.

It remains to be seen whether this can be brought about by artificial methods, or whether we must wait for natural readjustments.

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Practical Points for the Trade

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Tasty Meat Loaves

An Eastern subscriber asks for instructions for making a good baked meat loaf. He says:

Editor The National Provisioner:

I want to make a good tasty meat loaf and would be glad of any information you can give me as to its preparation.

There are many ways of making meat loaves and many combinations of meat going into them. One very good loaf may be made as follows:

65 lbs. of beef or veal
35 lbs. regular pork trimmings

100 lbs.

These meats may be cured in the regular way or they may be given a quick cure, using nitrite instead of nitrate or saltpeter for curing. Some producers believe if they are quick cured the meats have a lighter appearance and more flavor.

Assuming that the quick cure will be used, this calls for $\frac{1}{2}$ oz. of nitrite to each 100 lbs. of fresh meat. Do not increase this quantity of nitrite or the results will be unsatisfactory. In order to get good dissemination of this small quantity of curing ingredient, it is mixed in one quart of cold water and added to the meat in the chopper at the same time the spices and seasoning are added.

Have the meat as cold as possible when it is chopped. This saves adding too much ice, which will make a lot of the juice come out in the pan in the baking process, and prevent the loaf from browning on the sides and bottom. Add 12 loaves of stale bread with the crust removed, to the meat, when the chopper is started. Excellent results have been secured with the addition of an equivalent amount of high quality soy bean flour instead of bread.

The following spices and seasoning are used with each 100 lbs. of meat:

2½ lbs. salt
3 oz. celery
7 oz. white pepper
¾ oz. ground sage
2 oz. mace
2 oz. ginger

When eggs are inexpensive the addition of 3 doz. eggs to the meat and bread will add materially to the flavor and quality of the loaf.

After thoroughly mixing, pack in greased or parchment paper lined molds as smooth as possible, and bake immediately. Have the oven at 200 degs. F. when the loaves are put in. After they are in the oven 2½ hours raise the heat to 260 degs. F. to brown them.

This will require an additional 30 to 35 minutes. The loaves should reach an internal temperature of at least 150 degs. F.

Addition of 4 lbs. of dry milk to this loaf will improve its flavor.

A variation is given to the appearance of these molds if the pan is lined with caul fat.

To Make Marble Loaf.

Another variation possible with the same meat and seasoning formula used for the tasty meat loaf given herewith is in the preparation of what is known as "marble loaf." In preparing this, take about one-third of the meat mixture and add enough blood to give it a good color but not enough to make it too dark. Then place a lump about the size of a goose egg, first of the meat containing the blood, and then of the meat without the blood, in the paper lined mold so that the colors will not run together, and so on until the pan is filled. This makes a nice spotty loaf when cooked in a pressure mold. This mold may be dipped in glaze which adds further to its appearance.

TRIMMING OFF THE PROFITS.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

Bacon for Slicing

Many packers who make sliced bacon are not having satisfactory results. They handle the bacon for slicing as if it were to be sold as slab bacon. *This cannot be done.*

If the bacon is not carefully handled, cured and smoked the product is likely to mould when it is sliced and packaged, especially if it is held in the retail market for some days.

Sometimes the packer thinks this is the fault of the wrapping or container. This is not the case. *The trouble is in the method of handling.*

Instructions for preparing bacon for slicing have been prepared by THE NATIONAL PROVISIONER. Subscribers can secure copy by sending 10c in stamps with request on the attached coupon.

The National Provisioner,
407 So. Dearborn St., Chicago, Ill.
Please send me instructions on
"Bacon for Slicing."

Name.....

Street.....

City.....

Enclosed find 10c in stamps.

Making Pork Tidbits

With the approach of the warmer months one sausage manufacturer seeks to increase his line of products. He says:

Editor The National Provisioner:

As spring is now approaching I would like to add another item to my list of products; that is, boneless pork tidbits.

Could you inform me from what part of the pig's feet they come, and whether they can be bought separately? I have bought several packer tidbits, but cannot detect the flavor. There seem to be bay leaves, chili and perhaps some lemon flavor. I tried this flavor on my pigs' feet and lamb tongues, but have not had success.

Tidbits are found between the two muscles at the back of the foot.

Seasoning:

45 deg. vinegar,
6 oz. whole white or black pepper,
6 oz. chili pods cut in small pieces,
the size of a dime, with seed and stem removed,
2 oz. whole cloves,
1½ lb. sugar,
A few pieces of dried pimientos, with one bay leaf to each container (pts).

Scald the spice and pepper before mixing with the tidbits. This will bring out the flavor more rapidly. The above pickle is used either for bulk or individual containers.

This tidbit meat is not available as such on the open market but must be removed from the cooked foot. After the foot is thoroughly cooked, cut the muscle out and then split the foot. In buying pigs' feet for this use, or for any other for that matter, the feet should be graded as they are mixed, some coming from large and older hogs such as sows, while the bulk come from the young butcher type hogs. The latter are tender as chicken while the others are tough and will not cook in the same time or be as good. If the feet are not selected, it is likely that repeat business on this product will not be good.

PINK COLOR ON PORK SAUSAGE.

Manufacturing suggestions for getting pink color on fresh pork sausage are given as follows by L. F. Busch, old-time sausage maker.

"Pink color on fresh pork sausage can be had when meats are daily fresh cut, kept cold while in the making, and speed in all operations observed. If water is added, always put salt in the water as fresh water may cause a pale color. The casings should be soaked in cold water and stripped well. The product should be handled promptly and stored in a cooler that is not too moist.

"If fresh pork sausage is kept too long this color will fade out. Therefore it is advisable to make it daily."

Sausage Loses Color

A Southern sausage manufacturer complains that his country style pork sausage loses color. He says:

Editor The National Provisioner:

Our smoked country pork sausage does not seem to hold its color. When it comes out of the smokehouse it has a fine color but when it comes out of the cooler it looks like sausage that has not been smoked. Can you tell us what is the trouble?

Without knowing the formula and method of handling this product through the manufacturing process it is rather difficult to say just what the trouble is.

It is possible, however, that the smoked sausage is held in too low temperatures in the cooler. This product should not be held below 45 degs. and 50 to 55 degs. is better. It is given a slow cold smoke for three to four hours, at about 115 to 120 degs. then allowed to hang in natural temperatures to cool off before going into the sales cooler.

HOW TO DO THE JOB BETTER.

Recent substantial increases in the number of men enrolling in the Institute of Meat Packing home study courses on the packing industry seem to indicate that "How to Do the Job Better" is a problem being studied earnestly by many packinghouse employees. More than three hundred enrollments in the home study courses have been received since last September—more than in any similar period since shortly after the courses were first offered nearly ten years ago.

Courses in packinghouse operations, including the new course in "Sausage and Manufactured Specialties," have the largest number of students, although there is always a substantial number at work in the courses on merchandising and accounting, and a smaller number taking the work in science, superintendency, by-products, and other subjects.

More than two thousand six hundred men have taken advantage of the home study courses since they were initiated, and most of these men now are actively engaged in the meat packing industry. The courses are under the direction of technical experts, thoroughly acquainted with the problems of the industry. The textbooks and lesson materials are constantly being revised and improved in order that the latest material of value may be available to the students. The new low tuition fee of \$5.00 per course has helped to make the work attractive to men who are striving to improve their knowledge of the business and their ability to handle their jobs more effectively.

Complete information about the courses may be obtained by addressing the Institute of Meat Packing, University of Chicago, 5750 Ellis avenue, Chicago, or through THE NATIONAL PROVISIONER, 407 S. Dearborn st., Chicago.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Clifford I. Iorns, doing business as Hi-Vi Sales Corporation, St. Louis, Mo. For soy bean oil for use in foods and ingredients of foods. Trade mark: HI-VI. Claims use since August 1, 1932. Application serial No. 333,961.

Hi-Vi

Sajor & Budzeyko, Inc., Brooklyn, N. Y. For pork sausage. Trade mark: TATRA. Claims use since June 1, 1932. Application serial No. 329,386.



Swift & Company, Chicago, Ill. For ham. Trade mark: HAMETTE. Claims use since November 10, 1932. Application serial No. 334,373.

HAMETTE

Corn Products Refining Co., New York City. For cooking oil. Trade mark: MAZOLA, in combination with a fancy design. Claims use since Dec. 6, 1932. Application serial No. 333,026.



Standard Nut Margarine Co., Indianapolis, Ind. For oleomargarine. Trade mark: MAYTIME. Claims use since January 27, 1921. Application serial No. 330,526.

Maytime

Jaburg Brothers, Inc., New York City. For edible fats and oils for shortening, frying and baking, lard and lard substitutes. Trade mark: Fanciful design as shown. Claims use since August, 1914. Application serial No. 332,885.



The Leadway Stores Corporation, Wilmington, Del. For canned meats—namely, canned tongue and canned pigs' feet. Trade mark: LEADWAY. Application serial No. 332,260.

LEADWAY

Standard Nut Margarine Co., Indianapolis, Inc. For oleomargarine. Trade mark: WOODLAND. Claims use since Feb. 9, 1921. Application serial No. 330,528.

WOODLAND

TRADE MARKS GRANTED.

Libby, McNeill & Libby, Chicago, Ill. For corned beef. Trade mark: Certain designs as shown. Published December 27, 1932. No. 301,779.

E. M. Todd Co., Richmond, Va. For packinghouse products—namely, hams, bacon and sausage. Trade mark: LUCKY STRIKE. Published December 27, 1932. No. 301,810.

Deerfoot Farms Co., Southboro, Mass. For sausage, sausage meat, bacon and lard. Trade mark: Pig in a circle. Published December 27, 1932. No. 301,811.



LABELS.

Kenaeth A. Clark, doing business as Clark & Co., Washington, D. C. For pork sausage. Title: PORK SAUSAGE. Published December 31, 1932. No. 41,719.

Arnold Bros., Inc., Chicago, Ill. For hams. Title: GUEST HAM—FAMOUS FOR FLAVOR. Published July 1, 1932. No. 41,850.

"HERE'S *real* *insulation!*"

says THRIFT T. CORK

WHAT makes a good insulation job? Just two things: The choice of a good material and skill in applying it.

Both are in this job at Auburn Prison, Auburn, N. Y. The insulation is Armstrong's Cork Covering. How well it was applied is shown clearly in the photograph. Together, these two things make an efficient installation to be proud of!

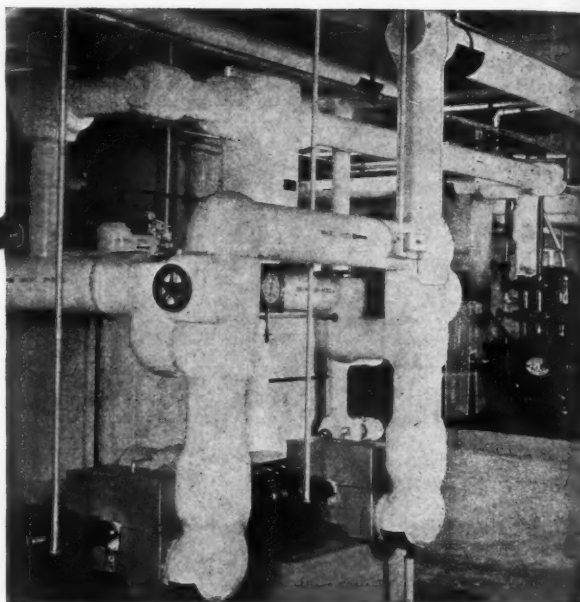
For many years, cork has been recognized as standard insulation in the ice and cold storage industries. Armstrong's Cork Covering provides efficient protection for all cold lines. The baking process knits the cork granules close together, producing a strong, durable insulator. The naturally low conductivity and moisture-resistance of cork insure high insulating efficiency. And air-proof coating, inside and out, gives added protection against moisture. Careful machining results in a snug fit on the pipe.

Insulation like this pays for itself quickly. Many plants find that, as compared with bare pipe, Armstrong-insulated cold lines save enough costly refrigeration to repay their cost in a few months!

Investigate this possible saving in your own plant. Ask us to help you check up on your cold lines. We'll give you a close estimate of what you can expect to save. Armstrong Cork & Insulation Company, 952 Concord Street, Lancaster, Pennsylvania.



Armstrong's
A
Product



NEW YORK'S AUBURN PRISON guards refrigeration carefully in these cold lines. Armstrong's Cork Covering halts its escape and cuts operating costs.

Armstrong's Cork Covering

COLD-SAVING CORK Insulation for Cold Lines

The Fleetsteel Refrigerated Body Saves 600 lbs. weight



Stahl-Meyer has just ordered 12 more of these bodies

Refrigerated delivery is not expensive with the Fleetsteel—a low, light, sanitary body designed especially for meat products. Send for catalog.

- 1- The body itself is about 500 lbs. lighter than others (due to advanced construction using steel carlines).
- 2- The ICEFIN Water-ice Cooling Unit not only weighs less than the ordinary ice tank, but requires less ice, saving approximately 100 lbs. more. (The ICEFIN Dry-ice unit weighs still less.)

FITZ GIBBON & CRISP, Inc., Trenton, N. J.

Refrigeration and Frozen Foods

FOODS BEFORE FREEZING.

It is essential that perishable foods be treated correctly before being frozen, in the opinion of Clarence E. Birdseye, director of the Birdseye Laboratories, Gloucester, Mass., as expressed recently before a joint meeting of the Franklin Institute and the Philadelphia chapter of the American Society of Refrigerating Engineers. Here, as elsewhere, enzyme action is of paramount importance, he said.

With seafood, for instance, aging produces extremely disagreeable odors and tastes. Meats, on the contrary, are rendered much more palatable if they have been properly aged. The process of aging is a race between enzymes and micro-organisms, the former causing tendering and the latter various undesirable changes. Successful ripening calls for careful control of time, temperature, humidity and sanitation.

Different fruits must be variously treated during the period between harvesting and freezing. Preservation of the natural color, flavor and consistency of strawberries is aided by the addition of sugar syrup, which retards enzyme action, retains the high volatile flavoring oils, and by osmosis, penetrates the tissues and thus lessens softening when the product is defrosted.

The enzyme action which causes browning in sliced apples may be so inhibited by treating with a solution of sulphur dioxide and a light salt brine that the frozen product retains its original color for many months.

Blanching—that is, brief scalding—is used with many vegetables to inhibit enzyme action during freezing and cold storage. Unblanched peas quickly lose their original bright green color and take on a very sour or yeasty odor and flavor. Spinach acquires a most unpleasant resemblance to alfalfa hay. Snap beans retain their tenderness better if properly blanched before freezing.

In mechanical handling prior to freezing it is necessary constantly to bear in mind that bruising greatly accelerates enzyme action. Bruised fish quickly becomes unfit for food and for this reason there is an increasing tendency to use very finely crushed ice aboard fishing vessels and to handle the fish with extreme care both at sea and ashore. Enzyme action in peas and lima beans is tremendously hastened by bruising such as occurs in mechanical vining.

EQUIPMENT MAKERS OPTIMISTIC.

The return of legal beer will provide a tremendous stimulus to the refrigeration machinery industry. Potential new business to be derived from this source in the next three to five years is estimated at \$40,000,000, or more than \$8,000,000 per year, according to William S. Shipley, president of the York Ice Machinery Co., York, Pa., and president of the Refrigerating Machin-

ery Association, a national organization including in its membership all of the manufacturers of large refrigerating machinery in the country.

"Before the advent of prohibition the brewery industry was the second largest user of mechanical refrigeration in the country," Mr. Shipley stated. "In 1914 the 1,225 breweries then in operation were equipped with 2,456 refrigerating machines, having refrigerating capacity equivalent to the melting of 172,871 tons of ice every 24 hours. According to latest available information there are at present 131 plants licensed for beverage production. These are equipped with 302 refrigerating machines having refrigerating capacity equivalent to the melting of 30,000 tons of ice daily.

"As most of the brewing plants have been dismantled since 1914 and the equipment scrapped or sold for other uses, the refrigerating machinery will have to be replaced before these plants can resume operation. This replacement will be carried out over the next three to five years it is estimated."

In addition to the immediate stimulation of the business of the refrigeration industry the return of beer means the return of a valuable customer to the industry, Mr. Shipley said. Before prohibition the breweries of the country bought on an average of \$6,000,000 of refrigerating machinery a year. With distilled liquors still prohibited it is conceivable that the demands of the brewing industry may far exceed those of pre-prohibition days, Mr. Shipley concluded.

CARCASS HOG TRADE LARGE.

Many packers are aware that a considerable volume of dressed hogs has been moving from packing plants in the Middle West to Eastern consuming centers, but few may realize the extent to which this business has developed.

During 1932, according to Horace M. Wigney, vice president and general manager of Safety Refrigeration, Inc., New York City, practically 20 million pounds of dressed hogs were handled in this company's cars. The volume of this trade has increased until dressed hogs constitute over 50 per cent of all the perishable products handled in Safety iceless cars.

This growing trade in dressed hogs was made possible by the development of the mechanically-refrigerated car, which is able to maintain low even temperatures over long periods with little if any attention. Hogs are chilled before being loaded, and are held at a practically unvarying temperature for the duration of the trip. An interesting sidelight in connection with carcass hog shipments is the degree to which these mechanically refrigerated cars have been perfected. Last year, Mr. Wigney states, no shipper or consignee suffered a loss due to damage or spoilage of carcasses shipped in these cars.

REFRIGERATION NOTES.

Capital stock of the Washington Cold Storage Co., Seattle, Wash., has been decreased to \$1,000.

Toledo Refrigerating Co., Toledo, O., has been incorporated to do a general refrigerating business. Henry A. and Charles J. Herkel and Wiley M. Hyde are the incorporators.

United States Cold Storage Corp., Chicago, Ill., and subsidiaries, reports for 1932 a net income, after expenses, federal taxes, interest, amortization and other charges, of \$41,568, equal to \$2.19 a share on 18,975 preferred shares. This compares with \$289,321, equivalent after preferred dividends, to \$2.08 a share on \$75,000 common shares in 1931.

Jersey Cold Storage Co., one of the long-established cold storage warehouses at the Port of New York, has changed ownership and will be known as Federal Cold Storage, Inc. The new corporation, organized under the laws of New York, was formed by a group headed by John N. Hoff, president and general manager.

Michigan Alkali Co., Detroit, Mich., is reported preparing to step up its production of solid carbon dioxide to 300 tons daily. Present capacity of the plant at Wyandotte, Mich., is 150 tons per day.

A bond issue of \$12,000,000 has been disposed of by the Cincinnati Union Terminal Co., Cincinnati, O., a part of which will be used for financing terminal and warehouse buildings now being constructed.

E. V. Joly is considering the construction of a cold storage plant in Bayou Goula, La.

Forest Fruit Growers Association, Forest, Ontario, Canada, is planning the erection of a cold storage plant.

Maple City Ice Co., Norwalk, O., is building a cold storage addition to its ice plant. It will have about 3,000 sq. ft. of floor space.

F. Tursellino, 2292 Second ave., New York City, has plans for the erection of a cold storage plant to cost about \$40,000. The contract probably will be let in May.

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese, eggs, on Apr. 1, 1933, compared:

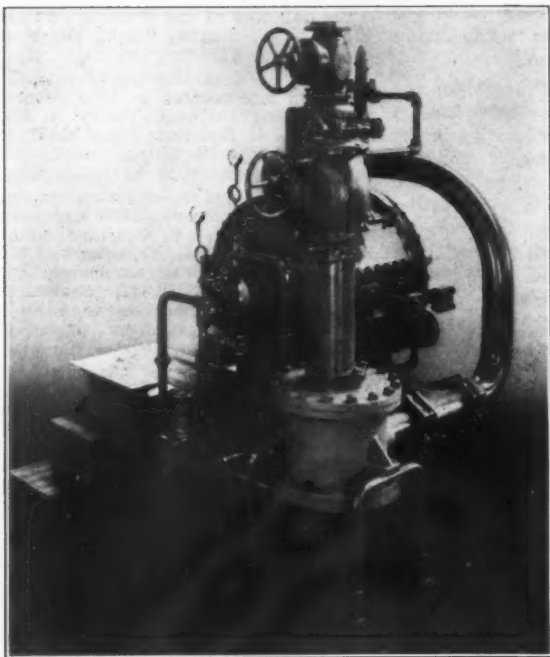
	Apr. 1, 1933.	Mar. 1, 1933.	Apr. 1, 1932.
	M lbs.	M lbs.	M lbs.
Butter	9,253	11,580	9,004
Cheese, American	41,599	46,992	42,009
Cheese, Swiss	3,153	3,727	7,006
Cheese, Brick & Münster	306	404	306
Cheese, Limburger	303	592	769
Cheese, all other	3,411	4,016	3,929
Eggs, cases	1,821	193	700
Eggs, frozen	45,008	40,450	60,081

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on Apr. 1, 1933, with comparisons:

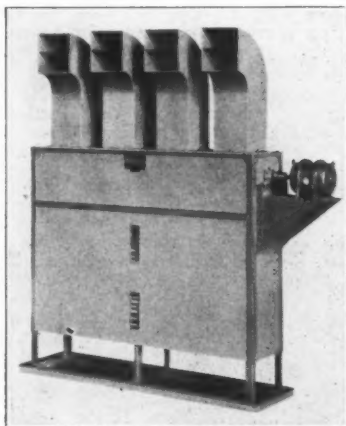
	Apr. 1, 1933.	Mar. 1, 1933.	Apr. 1, 1932.
	M lbs.	M lbs.	M lbs.
Broilers	6,984	8,445	10,282
Fryers	8,960	11,037	6,131
Roasters	22,071	29,834	21,354
Fowls	6,804	9,501	6,434
Turkeys	12,729	15,744	11,423
Ducks	1,641	2,814
Miscellaneous	8,096	11,300	19,098

A VILTER ROTARY USING FREON WILL BE INSTALLED IN THE AIR CONDITIONING PLANT AT OLD HEIDELBERG INN AT THE WORLD'S FAIR



FOR BOOSTER SERVICE THIS VILTER ROTARY IS IDEAL

Vilter Bulletin No. 45 explains why. Ask for a copy. Let a Vilter Engineer go over your refrigerating problem. You incur no obligation by doing so, and the chances are that the Vilter Rotary will be found to afford a means of effecting substantial savings in your refrigerating department.



These Vilter Rotaries round out the Vilter line of horizontal and Vertical Compressors listed in Bulletin 730.

The Vilter line is complete. It includes room coolers as shown at the left for the ready application of refrigeration. Ask for Bulletin No. 131.

THE **Vilter** MFG. CO.

2118 S. FIRST ST.
MILWAUKEE, WIS.

BUILDERS OF REFRIGERATING MACHINERY FOR 50 YEARS



CORINCO

CORKBOARD
CORK PIPE COVERING
ACOUSTICAL CORKBOARD
MACHINERY ISOLATION





WE MANUFACTURE WE PLAN WE INSTALL

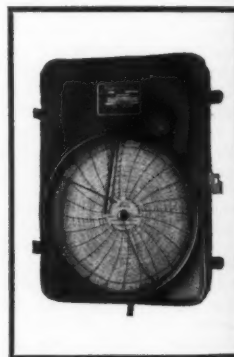
REASONABLE PRICES
PROMPT SERVICE
COURTEOUS TREATMENT

CORK INSULATION Co., Inc.

Gen. Offices - 154 NASSAU ST., NEW YORK
Branches in Principal Cities

Why this "pen" charts temperatures so faithfully

GUIDING the pen that, hour after hour, so tirelessly traces an exact and indelible record of temperature variations, is the Bristol helical tube measuring element. It is designed upon such simple and sound scientific principles that years of research have failed to discover an equally accurate device. This sensitive measuring element in Bristol Recording Thermometers will assure you an unfailing temperature record of every process from killing to canning. The new Bristol book on Recorders contains many interesting facts, and much data. Use the coupon to get a copy.



TRADE MARK
BRISTOL'S
REG. U. S. PAT. OFF.

THE BRISTOL COMPANY, WATERBURY, CONN.

Please send copy of new Thermometer Catalog, No. 1204-N1, to

Name.....Position.....

Company.....Address.....

A Page for the Packer Salesman

Success in Meat Sales

Is Largely Doing Right Thing at the Right Time

If meat selling consisted merely in offering products and writing orders there would be no need for packer salesmen. An order taker could do the job.

To sell meat successfully one must know product and markets, and be able through sheer sales ability to meet competition and get profitable prices for product in the face of adverse conditions.

But there must be something more. The successful packer salesman must have the faculty of gaining the customers' confidence and the ability to lead rather than drive them. And all the time action and deportment must be such as to make friends rather than to arouse dislikes and animosities.

In the following letter a packer salesman submits some maxims which he thinks many other packer salesmen will be glad to have and which may be helpful to them. He says:

Editor THE NATIONAL PROVISIONER:

I recently had occasion to study the sales manual issued for his salesmen by a Southern fertilizer manufacturer.* In it were "Maxims of a Star Salesman." Ordinarily I give little heed to material of this kind, having learned that much of it is written to be interesting rather than valuable, but in this case I glanced over these "Maxims." Then I read them the second time. Finally I spent about twenty minutes copying them down in my notebook.

These maxims have much good sales philosophy and much sales wisdom. They contain information any meat salesman can use to advantage, and which a good many will no doubt be glad to have. I am accordingly including them with the thought that you may want to give them space in THE NATIONAL PROVISIONER.

These maxims follow:

Thoughts on Sales Strategy.

Always be courteous in the face of discourtesy.

You'll get further by out-thinking a prospective buyer than you will by trying to out-talk him.

Say nothing when you have nothing to say and keep on saying nothing when the customer talks.

Good listeners make more sales than good talkers.

You can't buy confidence and respect with profanity and vulgarity.

Never mind the business outlook; be on the lookout for business.

Confidence is the backbone of all business. Don't do or say anything that would tend to destroy confidence in yourself or your company.

Remember, every man is entitled to his political and religious beliefs and it is not up to you to try to change either.

Look your prospect in the eye when you are talking to him—and tell him the truth.

The reason most people do not recognize an opportunity when they meet it is because it usually goes around wearing overalls and looking like hard work.

It is good to keep your muscles in trim by using them, likewise your brain. Much leg work and little head work seldom adds to a salesman's salary.

Hard Jobs Pay Best.

If that which you have been employed to sell were easy to sell the boss would have hired a man for the job at half the salary he is paying you. So be thankful that that which you are selling is hard to sell, and prove to your employer he used good judgment in picking you for a man's job.

The less you listen the less you learn.

The old saw says every man has his price. That may not be true, but when I see a salesman sacrifice the good will of a customer for a momentary gain I think, "surely that man's price is small."

Sit still, don't move around; nervousness is contagious.

You are not dressed for work until you put on a smile.

In talking to a prospect always imagine the boss is standing behind you listening to every word you are saying.



GETTING ABOARD!

Follow this rule and you will talk less, say more, make fewer promises and get further.

Prospective buyers don't pay rent or salaries. The salesman who talks much about his prospective business usually is trying to camouflage the fact that he did little or nothing last month.

Yours very truly,

PACKER SALESMAN.

HORMEL MEN SAFE DRIVERS.

The safety movement has overtaken the packer salesman. Accidents once might have been "expense account items" for the salesmen, but in these hard boiled business days of 1933, wise employers are making no allowance for accidents in their salesmen's budgets.

The truck driver is the one who, more than any other influence, should be credited with the general trend toward safety in sales fleets, says The National Safety Council. In fleet after fleet, according to the Council, salesmen continued to have accidents while truck drivers were beginning to achieve splendid safety records.

Investigation revealed that the good records of the truck fleets were the direct results of safety educational activities, whereas the sales fleet records were poor because few (and in most cases no) remedial measures were being taken. Accordingly, employers throughout the country have been hastening to establish safety programs in their sales fleets that will improve accident experience, as has been the case in truck fleets. To help sales fleet operators the National Safety Council is announcing a new service specifically designed for salesmen-drivers.

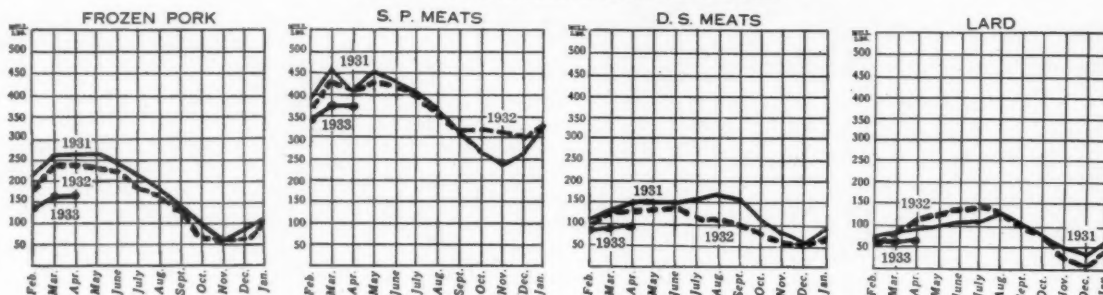
The outstanding feature for the new sales' fleet safety program is an award for safe driving in the form of a token or pocket-piece. This reproduces the design of the official award given to commercial vehicle drivers on a bronze coin slightly larger than a half-dollar. Each pocket-piece bears a registered number. A key chain also is furnished with each award so that it can be carried with the automobile keys, if desired.

The first presentation of the new emblems was made in March by the George A. Hormel & Co., Austin, Minn., to approximately 100 packer salesmen throughout the country, who drove their company cars without accidents of any kind for the past year in the employ of the packing company. This total represents about 40 per cent of Hormel sales personnel operating automobiles.

*Smith-Douglas Co., Inc., Norfolk, Va.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1932 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of storage stock accumulations during the first quarter of 1933 compared with those 1932 and 1931.

Stocks of both meat and lard on hand during the three months of 1933 ended April 1 are well below those of one and two years ago. This is true particularly of frozen pork and pickled meats, and is accounted for in large measure by the decrease in hog receipts accompanied by a generally good consumptive demand for meats.

Frozen Pork.—The increase in stocks of frozen pork during January and February was small for the height of the winter packing season and those on hand at the end of March showed no increase over a month earlier. While considerable quantities of loins and butts are generally frozen in this period, no material freezer accumulations of these cuts have been made, but the product has been kept in day to day consumption. The bulk of the product sent to the freezer consists of hams, bellies, picnics, etc., being held for future cure. Stocks show no increase during March, are some 95,000,000 lbs. under those of a year ago, and are nearly 115,000,000 lbs. under the average of the past five years on April 1. Less pork went to the freezer during March of this year than in March, 1932.

S. P. Meats.—Stocks of pickled meats continue well under those of one and two years ago and are 76,000,000 lbs. under the five-year-average on April 1, in spite of the fact that some 12,000,000 lbs. more meat went into pickle cure during March this year than in the same month a year ago. A good consumptive demand through smokehouse channels is indicated, particularly on hams, which have been bought advantageously and served extensively, not only in homes but in the restaurant and hotel trade as well.

D. S. Meats.—Stocks of dry salt meats of all kinds are in good shape. They showed practically no change during the month, but they are well under those of a year ago and of the five-year average on April 1. Receipts of heavy hogs from which the bulk of dry salt meats are produced have not been heavy, and the distributive outlet for these meats has been very good. They have sold at low prices and have moved into many trade channels not open to

them in periods of stronger buying power.

Lard.—Even though both the domestic and export outlet for lard has been weak, stocks have remained at low levels, and on April 1 were less than half the average of the past five years on that date. Great quantities of this product have moved in consumptive channels, often at prices below the cost of dressed hogs. In view of low prices this should be a period when the value of lard for more extensive use by the housewife is demonstrated and when a foundation for its continued use should be laid to the advantage of the industry when sales can be made at higher price levels.

MARCH FEDERAL SLAUGHTERS.

Federal inspected slaughter of all classes of livestock during March:

	Cattle.	Calves.	Sheep & Lambs.	Swine.
Baltimore	6,315	1,825	1,075	61,744
Buffalo	5,006	3,325	6,519	53,147
Chicago	100,943	32,484	232,219	435,848
Cincinnati	10,701	7,572	14,229	77,150
Cleveland	2,563	(1)	(1)	33,010
Denver	5,536	1,396	(1)	39,060
Detroit	4,674	5,825	8,586	60,714
Fort Worth	17,761	7,510	56,431	56,086
Kansas City	45,223	17,737	132,548	214,209
Los Angeles	10,367	1,852	26,504	27,888
Milwaukee	15,260	60,757	5,205	85,807
Nat'l Stock Yards	42,612	24,617	34,091	287,232
New York	26,656	48,011	220,411	(1)
Omaha	66,356	3,440	134,421	162,327
Philadelphia	6,513	9,370	18,778	75,291
St. Louis	27,317	1,230	60,090	114,113
South St.	22,006	(1)	(1)	77,148
South St. Paul	40,227	54,505	40,647	100,853
All other stations	160,451	116,997	412,603	1,579,161
Total:				
Mar., '33	617,009	398,453	1,413,357	3,601,776
Mar., '32	632,631	420,434	1,427,739	3,664,002
9 mos. ended Mar., '33	5,650,749	3,205,304	12,879,295	32,938,286
9 mos. ended Mar., '32	6,070,841	3,383,796	14,190,796	34,877,942

New York, Brooklyn, Jersey City, & Newark	34,506	60,331	269,428	186,302
(2) Included in "All other stations."				

(2) The slaughter figures in this group of cities are included in the figures above for "New York" and "All other stations" and are combined here to show total in the Greater New York District.

Federal inspected horse slaughter during March totaled 2,088 head compared with 3,128 head in March a year ago. For the nine months ended with March slaughter totaled 43,712 head compared with 84,343 head for the same period a year earlier.

How do your men trim hams? It might pay you to have them read "PORK PACKING," The National Provisioner's latest book.

STOCKS IN COLD STORAGE.

Figures for storage stocks on which the chart on this page is based are:

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
1931.				
Jan.	124,778	328,808	69,721	51,064
Feb.	215,590	389,942	107,817	62,850
Mar.	269,212	453,841	129,922	75,450
Apr.	269,590	432,609	141,244	78,456
May	265,876	453,500	148,179	84,597
June	244,778	454,362	148,003	108,456
July	215,736	465,806	156,476	115,873
Aug.	181,214	385,235	168,260	122,239
Sept.	129,568	311,116	153,004	95,885
Oct.	81,767	276,832	116,047	60,637
Nov.	53,310	246,940	79,496	39,941
Dec.	69,512	262,375	62,376	33,915

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
1932.				
Jan.	141,468	333,018	84,916	50,818
Feb.	187,075	385,411	103,862	73,338
Mar.	244,151	445,546	122,902	92,901
Apr.	248,208	420,096	124,969	106,411
May	239,745	430,260	127,857	110,724
June	224,778	436,413	127,601	129,328
July	196,065	414,372	120,743	131,509
Aug.	159,065	372,787	111,210	121,618
Sept.	121,114	347,941	109,428	103,169
Oct.	78,569	327,622	91,168	70,582
Nov.	59,844	306,758	65,561	34,358
Dec.	62,294	294,590	40,285	20,186

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
1933.				
Jan.	102,648	322,229	69,190	40,481
Feb.	143,368	350,782	81,948	52,975
Mar.	153,881	368,592	86,848	58,182
Apr.	153,066	369,925	87,117	61,713

GERMAN HOGS AND LARD.

Receipts of hogs at the fourteen principal German markets for the week ended March 29, 1933, totaled 58,739 head compared with 59,180 head a week earlier and 41,314 head in the same week a year earlier. Prices of hogs at Berlin for the week ended March 29 were \$7.46 per cwt., compared with \$7.29 the previous week and \$8.43 in the 1932 period. Lard in tierces at Hamburg was quoted at \$6.13 per hundred-weight for the week ended March 29, \$6.45 the previous week and \$7.30 the same week of last year.

ARGENTINE CANNED MEATS.

Exports of canned meat from Argentina during January, 1933, totaled 3,272,100 lbs. compared with 4,202,691 lbs. in January, 1932, and 10,788,430 lbs. in 1931. England was the largest purchaser of the January canned meat exported, with the United States second, Union of South Africa third and Belgium fourth.

Provision and Lard Markets

WEEKLY REVIEW

Market More Active—Prices Irregular and Firmer—Hog Run Larger—Hogs Erratic—Cash Trade Fair—Outward Movement Moderate—Outside Strength Helpful.

Hog products, particularly lard futures, displayed more activity the past week, and while irregular, were moderately higher than a week ago. A renewal of commission house buying, based on the low prices prevailing and a belief that hog products were too low compared with feed costs, had influence. Western packers were on the buying side at times, supposedly lifting hedges, but warehousemen were sellers, supposedly hedging purchases of loose lard.

Scattered realizing was encountered on the upturns, due to an erratic hog market. Hog run was more liberal, while cash trade was reported only fair. The bearish hog developments, however, were materially offset by gossip of inflation and the advancing attitude in outside markets, particularly strength in grains.

Sentiment, on the whole, was more mixed. At Chicago, average hog price last week was 3.65c, dipping to 3.55c the early part of this week, only to recover to 3.70c, comparing with 3.90c the previous week, and 4c a year ago. Top hogs at Chicago eased to 3.85c but later recovered to 3.95c.

Average weight of hogs received at Chicago last week was 250 lbs., against 248 lbs. the previous week, 237 lbs. a year ago, and 239 lbs. two years ago. The relatively heavier weights continued to attract attention, particularly as arrivals at western packing points last week totaled 439,400 head, against 385,600 head the previous week and 399,500 head the same week last year.

Exports Hold Up Well.

Farm reserves of corn on April 1 attracted attention in provision quarters, as they were viewed as indicating the possibility of continued heavy farm feeding. Reserves as of April 1 were placed at 1,126,616,000 bushels, against 907,469,000 bushels in 1932, and 625,220,000 bushels in 1931.

Offsetting the farm reserves, however, was the unfavorable weather in the Corn Belt for the start of the new crop. Agricultural department officials pointed out that prospects for the new start would be at least one week late, depending naturally on weather conditions over the Belt.

Official exports of lard for the week ended April 1 were 5,685,000 lbs. against 6,814,000 lbs. last year. From January 1 to April 1, 1931, exports have totaled 172,874,000 lbs. against 171,403,000 lbs. the same time a year ago. Of the week's exports, the United Kingdom took 3,526,000 lbs.; Germany, 237,000 lbs.; other European countries 825,000 lbs.; Cuba, 129,000 lbs.; other countries, 968,000 lbs.

Exports of hams and shoulders, including Wiltshires, for the week were 509,000 lbs., against 425,000 lbs. a year ago; bacon, including Cumberlands,

156,000 lbs., against 606,000 lbs.; pickled pork, 170,000 lbs., against 95,000 lbs.

Domestic trade in cash products during the week was reported fair with a little more inquiry at times for meats. Export interest, however, appeared very moderate, and as far as lard was concerned, the small shipments to Germany of late and the poor outlook for larger demands from that quarter appeared to confuse sentiment in some directions.

Progress with the farm relief bill, which takes hogs into consideration, was rather slow the past week. Reports from Washington indicated at times that the bill would pass without important changes from its original form. At other times, indications were that the bill was meeting opposition.

PORK—Market was steady at New York, with demand routine. Mess was quoted at \$17.00 per barrel; family, \$17.00 per barrel; fat backs, \$11.00@13.00 per barrel.

LARD—Domestic trade was fair, but export interest appeared quiet. The market was steadier on the whole. At New York, prime western was quoted at 4.65@4.75c; middle western, 4.55@4.65c; city tierces, 4½c; tubs, 4½c; refined Continent, 5c; South America, 5½c; Brazil kegs, 6c; compound, carlots, 6c; smaller lots, 6½c.

At Chicago, regular lard in round

lots was quoted at 12½c under May; loose lard, 65c under May; leaf lard, about 80c under May.

See page 30 for later markets.

BEEF—Market was steady with a fair demand. At New York, mess was nominal; packet, nominal; family, \$10.50@11.00 per barrel; extra India mess, nominal.

RISE OF DANISH BACON.

Hog numbers in Denmark rose from 1,899,000 in 1922 to reach a record total of 5,487,000 head as of January 15, 1932. By the end of 1932 hog numbers were down to about 4,800,000 head. In 1922 bacon exports totaled 293,074,000 pounds. In 1932 the total was about 859,000,000 pounds, the largest figure on record.

The large 1932 total was more than double the pre-war average, and occurred in spite of the British import limitations in effect during the last two months of the year. Those restrictions confronted Denmark with the necessity of planning a more rapid reduction of hog numbers than had been contemplated.

In common with most of the northern

Further Gain in Cut-Out Values

Some further improvement in the cut-out value of hogs was shown this week owing to little change in the price of fresh meats and a decline in hog prices more nearly in line with product prices. On the first day of the period receipts were rather large and top prices dropped to \$3.80 at Chicago, the lowest since March 2. Slight improvement was recorded later in the week with the close of the four-day period at about the same level as a week earlier.

Choice lightweight hogs were scarce but heavyweights were plentiful, numerous loads scoring 300 to 425 lbs. It is estimated that about 10 per cent of the runs are new crop hogs. Quality was generally good although there

were more medium kinds than in some other similar periods.

Receipts at the twelve principal markets for the first four days of the week totaled 307,400 head, which was 19,000 less than a week ago and nearly 67,000 less than a year ago.

Pork loin prices have been weak with other fresh cuts 50c per hundred under those of a week earlier. Green ham and belly prices held fairly steady, these cuts proving the exception during the week.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Representative costs and credits at Chicago are used.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.14	\$1.13	\$1.10	\$1.08
Picnics	.28	.26	.23	.21
Boston butts	.27	.27	.27	.27
Pork loins	.74	.66	.60	.54
Bellies, light	.83	.76	.45	.14
Bellies, heavy10	.43
Fat backs12	.17
Plates and jowls	.05	.07	.07	.09
Raw leaf	.07	.07	.07	.07
P. S. lard, rend. wt.	.40	.35	.40	.45
Spare ribs	.06	.06	.06	.06
Regular trimmings	.06	.06	.05	.05
Feet, tails, neckbones	.05	.04	.04	.04
Total cutting value per 100 lbs. live wt.	\$4.04	\$3.93	\$3.74	\$3.60
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.14	\$.27	\$.36	\$.31
Loss per hog	.24	.54	.85	.89



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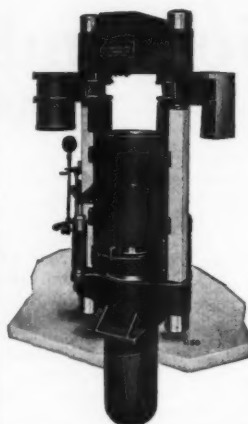
European cured pork producing countries, Denmark at first planned to offset low prices with heavier output and larger sales. With incomes constantly shrinking, however, it became evident that a change in production plans was necessary even before the British restriction movement. The Liverpool wholesale price of Danish Wiltshire sides in gold averaged nearly 62 per cent lower in 1932 than in 1929.

The Danish allotment of cured pork for disposition on British markets effective after November 23 is equivalent to 108,110 hogs per week. This is considerably below the rate of slaughter prevailing during 1932, with the exception of two weeks in April-May, 1932, when wage disputes resulted in a lock-out of Danish slaughterhouse workers.

So far, apparently, no workable plan for reducing hog numbers has been put forward. It is expected, however, that the plan adopted may be coordinated with the British import allotment plan scheduled to become effective July 1 next.

LATVIAN BACON AND HOGS.

Bacon exports from Latvia during 1932 amounted to 2,140,667 lbs. valued at \$143,399, compared with 3,915,370 lbs. worth \$341,417 in 1931 and 3,928,597 lbs. worth \$540,207 in 1930. All of this bacon went to England, which has been Latvia's only market for this product in recent years. This country's hog population at the end of 1932 was placed at 581,600 head, a decline of 18 per cent from the previous year.



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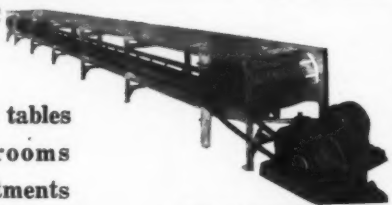
Principal meat imports at New York for the week ended April 8, 1933:

Point of origin.	Commodity.	Amount.
Canada—Pork tenderloin	1,020 lbs.	1,020 lbs.
Canada—Bacon	3,136 lbs.	3,136 lbs.
Canada—Sausage	110 lbs.	110 lbs.
England—Meat paste	432 lbs.	432 lbs.
England—Ham	67 lbs.	67 lbs.
Germany—Sausage	5,481 lbs.	5,481 lbs.
Germany—Ham	6,012 lbs.	6,012 lbs.
Holland—Sausage	720 lbs.	720 lbs.
Hungary—Salami	1,705 lbs.	1,705 lbs.
Ireland—Bacon	1,895 lbs.	1,895 lbs.
Ireland—Ham	545 lbs.	545 lbs.
Italy—Ham	215 lbs.	215 lbs.
Italy—Sausage	18,152 lbs.	18,152 lbs.
Norway—Liverpaste	893 lbs.	893 lbs.
Poland—Sausage	9,200 lbs.	9,200 lbs.
Spain—Sausage	645 lbs.	645 lbs.
Uruguay—Canned corned beef	72,000 lbs.	72,000 lbs.

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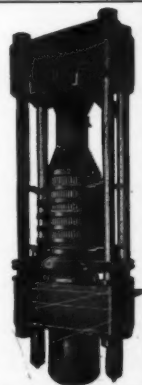
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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The feature in the tallow market in the East the past week was a fair turnover and an advance of about $\frac{1}{4}$ c lb. compared with the previous week. Following sales at the close of last week and the early part of this week at $2\frac{1}{2}$ c f.o.b. for extra New York, the market advanced to $2\frac{3}{4}$ c f.o.b. sales, with reports of 2 to 4 tanks having passed at the latter figure. Improvement in demand and strength in the outside markets uncovered a firmer attitude on the part of producers. Consumers did not readily follow the betterment, but the undertone, nevertheless, appeared firm.

At New York, special was quoted at $2\frac{1}{2}$ c; extra, $2\frac{3}{4}$ c f.o.b.; edible, $3\frac{1}{2}$ c nominal.

At Chicago, trading continued quiet in tallow, but a stronger feeling prevailed. Inquiries for later deliveries were in the market, but buyers' ideas were reported too low. A fair scattered trade at outside points for nearby shipment at the market was noted. At Chicago, edible was quoted at $3\frac{1}{4}$ c; fancy, $3\frac{1}{2}$ c; prime packer, 3c; No. 1, $2\frac{1}{2}$ c; No. 2, 2c.

There was no London auction this week. At Liverpool, Argentine beef tallow was unchanged. April shipment was quoted at 19s 9d. Australian good mixed at Liverpool was unchanged at 18s 3d.

STEARINE—Market ruled rather quiet in the East but was steady in tone. Oleo at New York was quoted at around 4c. At Chicago, market appeared quiet and about steady. Oleo was quoted at $3\frac{1}{2}$ c.

OLEO OIL—While interest was moderate and routine, the market held steady. Extra New York was quoted at $5\frac{1}{2}$ c; prime, $4\frac{1}{4}$ c; lower grades, 4c. At Chicago, demand was moderate, and the market was steady. Extra was quoted at $5\frac{1}{2}$ c.

See page 30 for later markets.

LARD OIL—Consumer interest was a little better, and the market displayed a steadier undertone but was unchanged from a week ago. Prime at New York was quoted at $8\frac{3}{4}$ c; extra winter, $7\frac{1}{4}$ c; extra, 7c; extra No. 1, $6\frac{1}{4}$ c; No. 1, $6\frac{1}{2}$ c; No. 2, $6\frac{1}{4}$ c.

NEATSFOOT OIL—Demand was reported fair, and the market was steadier. Pure at New York was quoted at 10c; extra, 7c; No. 1, $6\frac{1}{4}$ c; cold test, 13c.

GREASES—Improvement in consumer interest in greases and a firming in tallow, as well as strength in other commodity markets, had a moderately firming influence on greases in the East. At New York, yellow and house were reported to have sold at $2\frac{1}{4}$ c delivered, while unconfirmed reports were current of business having passed at $2\frac{1}{4}$ c f.o.b.

Other grades were advanced about $\frac{1}{4}$ c in a moderate trade. On the whole, sentiment appeared a little more cheerful. Offerings were firmly held, indi-

cating that producers were in a comfortably sold-up position for the immediate future, but consumers were slow in following gains.

At New York, yellow and house were quoted at $2\frac{1}{4}$ c; A white, $2\frac{1}{2}$ c; B white, $2\frac{1}{2}$ c; choice white for export, $3\frac{1}{4}$ c; $3\frac{1}{2}$ c nominal.

At Chicago, trading appeared quiet in greases, but a stronger tone prevailed. Consumer inquiry for later delivery failed to interest producers around these levels. At Chicago, brown was quoted at $1\frac{1}{2}$ c; yellow, $2\frac{1}{4}$ c; B white, $2\frac{1}{2}$ c; A white, $2\frac{1}{2}$ c; choice white, all hog, $2\frac{1}{4}$ c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Apr. 12, 1933.

There has been very little demand here for the past two weeks for tankage and blood. Sellers' asking prices for these materials remain about the same.

Dry rendered tankage, 60 per cent unground, sold at $52\frac{1}{2}$ c per unit, f.o.b. New York, and sellers are now quoting unground at 55c and the ground at 60c per unit f.o.b. New York.

Two hundred tons of herring unground dried fish scrap sold @ \$2.00 & 10c f.o.b. fish factories, Virginia.

There has been a good demand for foreign steamed bone meal 3 per cent & 50 per cent, and prices remain firm.

FAT MARKETS IN FRANCE.

(Special Report to The National Provisioner from Emmanuel Welfling and A. Bloch.)

Paris, Mar. 29, 1933.

Lard markets were very quiet during March. Buyers seemed to have sufficient stocks and no sales of American steam lard could be effected.

Choicest edible grades of European cottonseed oil, c.i.f. French Atlantic ports, were quoted at about 235 francs per 100 kilos.

Paris official quotations for tallow during March were 150, 150, 150, 147.50 and 145 francs per 100 kilos. Market remained weak at the close of the period.

MARCH HOG RECEIPTS LOW.

Hog receipts at the eleven principal markets during March totaled 1,574,000 head, the smallest for the month in more than 20 years. In March a year ago receipts totaled 1,844,000 head and two years ago 2,074,000 head. At Chicago hog receipts totaled 444,095 head, the smallest for March since 1910. The last five March totals averaged 631,000 head.

Average price of hogs at Chicago for March was \$3.85 compared with \$3.50 in February, \$3.15 in January, \$4.35 in March, 1932, and \$7.45 in March, 1931. Prices during the month were \$1.10 above the low point of the winter. The nearest average for the month in the past 30 years was in 1908 when the average cost of hogs was \$5.00.

By-Products Markets

Blood.

Chicago, April 13, 1933.

Sales continue to be made at \$1.85; some producers asking \$2.00.

	Unit
Ground and unground.....	Ammonia. \$1.85@2.00

Digester Feed Tankage Materials.

Market firm. Offerings held at \$2.25.

	Unit
Unground, 10 to 12% ammonia.....	\$2.00@2.25 & 10c
Unground, 8 to 10% ammonia....	2.00@2.25 & 10c
Liquid stick	@1.00

Dry Rendered Tankage.

Product in good demand. Offerings are limited.

Hard pressed and exp. unground per unit protein	\$.50@ .55
Soft grad. pork, ac. grease & quality, ton	@22.00
Soft grad. beef, ac. grease & quality, ton	@17.00

Packhouse Feeds.

Demand fair. Prices somewhat stronger.

	Per ton.
Digester tankage meat meal.....	\$25.00@30.00
Meat and bone scraps 50%	30.00@35.00
Steam bone meal, special feeding per ton	@30.00
Raw bone meal for feeding.....	@22.00

Fertilizer Materials.

Sales continue good; market unchanged.

High grad. ground, 10@12% am..	@\$1.10 & 10c
Low grad. and ungr. 8-10% am..	@ 1.10 & 10c
Bone tankage, ungrd., low grad., per ton	@18.00
Hoof meal	@ 1.00

Bone Meals (Fertilizer Grades).

Market showing a little better tone. Prices unchanged.

Steam, ground, 3 & 50.....	\$19.00@20.00
Steam, unground, 3 & 50.....	16.00@17.00

Gelatine and Glue Stocks.

Trading continues very light. Prices largely nominal.

	Per ton.
Kip stock	\$10.00@12.00
Calf stock	12.00@15.00
Sinews, pizzles	@10.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles....	19.00@20.00
Hide trimmings (new style).....	4.00@ 6.00
Hide trimmings (old style).....	6.00@ 8.00
Pig skin scraps and trim, per lb....	@ $\frac{1}{2}$ ¢

Horns, Bones and Hoofs.

Offerings of packer bones limited. Prices largely nominal.

	Per ton.
Horns, according to grade.....	\$30.00@150.00
Mfg. shin bones.....	65.00@110.00
Cattle hoofs	@ 11.00
Junk bones	@12.00

(Note.—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Market continues dull. Prices largely nominal.

Summer coll and field dried.....	$\frac{1}{4}$ ¢ @ $\frac{1}{2}$ ¢
Winter coll dried.....	$\frac{1}{4}$ ¢ @ 1c
Processed, black winter, per lb.....	$\frac{3}{4}$ ¢ @ 4c
Processed, grey, winter, per lb.....	$\frac{2}{4}$ ¢ @ $2\frac{1}{4}$ ¢
Cattle, switches, each.....	1 @ $\frac{1}{4}$ ¢

*According to count.

LARD AND GREASE EXPORTS.

Exports of lard from New York City Apr. 1, 1933, to Apr. 12, 1933, totaled 4,554,621 lbs.; tallow, 104,400 lbs.; greases, none; stearine, 104,800 lbs.

REPEAL LARD SUBSTITUTE.

South Dakota has repealed the law taxing lard substitutes. This law was passed in 1931, but its enforcement was arrested by injunction proceedings brought by the Southern Cotton Oil Company. Through the intervention of the National Cottonseed Products Association, Inc., the undesirability of this law, from the standpoint of southern farmers was brought to the attention of the governor and the legislators, resulting in the repeal.

FEB. MARGARINE TAXED.

Margarine production and margarine on which tax was paid during February, 1933, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons:

	Feb. 1933, lbs.	Feb. 1932, lbs.
Uncolored	17,071,153	16,852,520
Colored	174,943	379,416
Total	17,246,096	17,231,936
Uncolored margarine, with- drawn, tax paid, lbs.	17,161,852	17,319,002
Colored margarine, with- drawn, tax paid, lbs.	36,673	139,318

GERMAN FAT DUTIES RAISED.

Germany has increased the duty on margarine, margarine fats and edible vegetable oils to 75 marks per 100 kilos, effective March 29. The minister of finance is authorized to impose a special equalization tax of one-half mark per kilo on both imported and domestic margarines and substitute fats, not including lard. The margarine industry is ordered to reduce immediately its output by one-half up to June 30, 1933, on the basis of production during October to December, 1932.

The reason for the increase in the duty is reported in Germany to be the encouragement of German production of fats. It is pointed out that the German lack of feedstuffs has hindered production of fat hogs. Moreover, Germany is far from self-contained in the matter of raw materials for the manufacture of margarine, and it is expected that the increased duty on vegetable oils will increase the price of margarine. Large quantities of sunflower seed oil are imported into Germany from Russia for use in the manufacture of margarine. Cottonseed oil in considerable amounts is imported from the United States for the same purpose.

GERMAN EDIBLE OIL TRADE.

The most noteworthy development in the German foreign trade in oils and fats during 1932, according to the U. S. Department of Commerce, was the increase in the importation of fish oil. The total of 291,000 short tons of oil shows an increase of 65 per cent as compared with 1931, accounting for a large portion of the net increase in imports of fats and oils as a whole. It is probably explained by the growing use of whale oil in the manufacture of margarine. There is a possibility, however, that large quantities of whale

oil are being held in storage in Germany.

The relatively small exportation of fish oil increased by about 20 per cent to 19,800 tons in 1932. It consisted principally of re-exports and was sent chiefly to Czechoslovakia, smaller amounts going to Great Britain and the Netherlands.

The trade between the United States and Germany in fish oils increased materially in 1932, although it is relatively small. About 50 tons of oil valued at about \$9,000 were imported from the United States. There was no importation in 1931. Exports to the United States increased from about 660 short tons, valued at approximately \$90,000 in 1931, to 990 short tons valued at \$80,000 in 1932.

The net import of animal fats into Germany during 1932 amounted to 153,220 short tons, indicating an increase of 37,500 short tons, or about 32 per cent, as compared with the preceding year. Quantities imported were as follows: Lard, 118,730 short tons, compared with 91,727 in 1931; oleo oil, 7,868 short tons, compared with 7,172 tons; oleo stock, 78 short tons, compared with 230 in 1931; premier jus, 1,778 short tons, compared with 1,811 in 1931; tallow and stearine, 26,845 short tons compared with 19,007 two years previously.

Margarine is imported into Germany in only relatively small amounts, but there has been a considerable exportation in recent years, which declined materially last year, from 12,125 short tons in 1931 to 9,700 in 1932. Russia, which received nearly 64 per cent of the exports in 1931, was not an importer in 1932 due, it is said, to the completion of margarine factories in that country. A reduction of about 3,300 short tons occurred in exports to Czechoslovakia in 1932 as compared with 1931, owing to import and exchange restrictions in that country. The Saar district received the bulk of the exports during 1932.

Small increases occurred in the imports of edible vegetable tallows and hydrogenated oils, without materially affecting the total trade. Exports of the former dropped from 8,800 short tons in 1931 to 2,645 short tons in 1932, principally through the loss of trade in Denmark and Sweden. The bulk of the exports in 1932 went to Denmark. There was no trade of any consequence in any of these fats or oils between the United States and Germany in either 1931 and 1932.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Apr. 12, 1933.

Cottonseed meal market was quite active today. Trading was in good volume but at slightly reduced prices, with May selling at \$14.50 and August at \$15.65. Most of the trading was done on about that basis. There was a good deal of switching in May to August at about \$1.15 per ton. At the close the market was inclined to be dull.

Cotton seed market was bid up 50c and was stronger than the cottonseed meal market. Even so, business was very quiet and offerings were firmly held at slightly higher prices.

COTTON OIL TRADING.

COTTONSEED OIL — Demand was moderate at New York, but the market for spot oil was firmer with futures. Southeast crude sold at 101 under May, or about 3c. Valley sold at 2½c. Texas was quoted at 2½@2¾c.

COTTONSEED OIL—Market transactions at New York:

Friday, April 7, 1933.

	—Range—		—Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot				380 a Bid
April				380 a Bid
May	54	395	395	392 a 397
June				395 a 410
July				408 a 412
Aug.				412 a 426
Sept.				425 a 432
Oct.				425 a 435
Nov.	10	440	440	428 a 438

Sales, including switches, 108 contracts. Southeast crude, 117 under May bid.

Saturday, April 8, 1933.

Spot	380 a Bid
April	380 a Bid
May	390 a 399
June	395 a 410
July	405 a 412
Aug.	410 a 425
Sept.	424 a 428
Oct.	425 a 430
Nov.	428 a 438

Sales, including switches, none. Southeast crude, 115 under May bid.

Monday, April 10, 1933.

Spot	380 a Bid
April	380 a 399
May	390 a 395
June	395 a 410
July	408 a 415
Aug.	414 a 424
Sept.	426 a 430
Oct.	430 a 434
Nov.	430 a 440

Sales, including switches, 6 contracts. Southeast crude, 103 under May bid.

Tuesday, April 11, 1933.

Spot	390 a Bid
April	400 a Bid
May	25 406 402 404 a 408
June	410 a 420
July	420 a 424
Aug.	425 a 435
Sept.	18 438 436 438 a 444
Oct.	2 435 435 445 a 448
Nov.	450 a 455

Sales, including switches, 45 contracts. Southeast crude, 17 under May bid.

Wednesday, April 12, 1933.

Spot	395 a Bid
April	395 a Bid
May	13 408 406 401 a 405
June	410 a 420
July	22 425 419 419 a 423
Aug.	425 a 435
Sept.	438 a 444
Oct.	10 446 444 442 a 446
Nov.	5 450 450 448 a 451

Sales, including switches, 50 contracts. Southeast crude, 101 under May sales.

Thursday, April 13, 1933.

Spot	395 a
May	408 404 408 a
July	425 425 426 a
Sept.	441 a 445
Oct.	447 447 442 a 448

See page 30 for later markets.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fairly Active—Market Firmer—Outside Markets Better—Cash Demand Fair—Crude Firm—Weather Unfavorable — Consumption Report Bullish.

A fairly active trade featured the cotton oil market the past week. Operations came in spasms, and trading again involved quite a little switching from May to the later positions. There was some increase in speculative buying interest, brought about by better allied market trends and persistent inflationary gossip. This gossip, in the main, appeared to emanate from Washington, and there was more of a disposition to expect increased inflation efforts in the immediate future.

This led to scattered buying and covering, which met realizing on the swells. There was very little outright pressure on the market. Longs in the nearby deliveries continued to transfer their interest to the late months, refiners apparently doing the reverse. As a result, commission house trade most of the time was on both sides, but in the main sentiment appeared somewhat friendlier.

The advance was aided to some extent by unfavorable weather for crop preparation. Showery conditions continued to interfere with work. Some reports from the South spoke of a late start, but as yet the season is not sufficiently advanced to create much apprehension. However, the weather is being followed more closely, and as far as cotton oil is concerned, the new crop outturn will be of vital importance as the season progresses.

Cash Demand Moderate.

This is due largely to the huge available supplies of oil still in sight, and although it is anticipated that advancing commodities prices will have a tendency to enhance oil values, a moderate new crop outturn would be most effective in reducing the burdensome

stocks that have hung over the market the past few seasons.

Lard displayed more buoyancy for the first time in quite a while. This aided sentiment in oil. The crude markets ruled firm, with some business in the Southeast and Valley at 2½c. Texas crude was quoted at 2½@2¾c. Crude developments, as a whole, were attracting less attention. This is more or less natural and to be expected at this season of the year.

Cash demand was again reported moderate and routine during the week. However, the U. S. Government report indicated a March consumption of 257,000 bbls. This was above general expectations, comparing with 178,000 bbls. in February and 221,000 bbls. in March a year ago. Consumption for eight months has been about 1,895,000 bbls., compared with 1,967,000 bbls. the same time last season. As an offsetting feature, however, visible stocks of oil

at the beginning of April were around 2,908,000 bbls., against 2,497,000 bbls. the same time last season.

COCOANUT OIL—While business continued moderate, a little more consumer interest was in evidence in the market the past week and prices firmed slightly. Tanks at New York were quoted at 3c; future shipment, 3½c; bulk oil, 2½c. At the Pacific Coast nearby tanks were quoted at 2½c, with buyers reported displaying interest at 2½c for delivery the latter part of the year.

CORN OIL—Demand showed a little improvement, although reported routine, and the market was firmer. Sales were reported at 3½c Chicago. Market was quoted 3½@3¾c mills.

SOYA BEAN OIL—Offerings were more firmly held and were light, and the market was steadier. Bids for prompt oil at 3.20c were reported refused, with the market quoted 3¾c f.o.b. mills. May-June was 3½c asked.

PALM OIL—Market generally marked time, and with consumer interest limited, was quiet and steady. A slightly firmer tone in competing quarters had some influence on sellers. At New York, spot Nigre and Lagos were quoted at 3c nominal; shipment Nigre, 2½c; 12½ per cent acid bulk, 2½c; 20 and 40 per cent acid, 2.30c; bulk Sumatra, 2½c.

PALM KERNEL OIL—Situation in this quarter continued purely nominal. Bulk oil at New York was quoted at 2.65c.

OLIVE OIL FOOTS—Market was slow, but sellers were firm. Spot foots at New York were quoted at 4½c; shipment, 4¾@4½c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Demand was moderate and the market steady. Prices were quoted at 3¾c f.o.b. southern mills.

HULL OIL MARKETS.

Hull, England, Apr. 12, 1933.—(By Cable.)—Refined cottonseed oil, 20s; Egyptian crude cottonseed oil, 17s 6d.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Apr. 6, 1933.—Cotton oil futures were dull, with only minor fluctuations. Crude is steady at 2½c lb. for Valley and 2½@3¼c lb. bid for Texas, with mills' views higher. Bleachable is in light demand at 3½@3¾c lb. loose New Orleans. March consumption report somewhat exceeded expectations, but it did not affect prices to the large visible supply and other bearish features.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Apr. 12, 1933.—Crude cottonseed oil, 2½c lb.; forty-one per cent protein cottonseed meal, \$14.50; loose cottonseed hulls, \$2.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Apr. 13, 1933.—Prime cottonseed oil, 2½c lb.; forty-three per cent meal, \$12.50; hulls, \$3.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Week's Closing Markets

THURSDAY'S CLOSINGS

Provisions.

Lard firmer on commission house buying covering, strength in other markets, inflation gossip and steadiness in hogs. Cash demand quiet.

Cottonseed Oil.

Cotton oil was firmer following outside trend; crude firm. Sales of Southeast made at 3c. Cash trade is moderate. Weather in South continued unfavorable.

Quotations on bleachable cottonseed oil at New York Thursday noon were:

Apr., \$3.95 bid; May, \$4.01@4.08; June, \$4.05@4.20; July, \$4.18@4.24; Aug., \$4.22@4.30; Sept., \$4.35@4.44; Oct., \$4.39@4.46; Nov., \$4.42@4.48.

Tallow.

Tallow, extra, 2½c f.o.b.

Stearine.

Stearine, 4c.

Thursday's Lard Markets.

New York, April 13, 1933.—Lard, prime western, \$4.75@4.85; middle western, \$4.65@4.75; city, 4½@4½c; refined Continent, 5½c; South America, 5½@5½c; Brazil kegs, 6½c; compound, 6c.

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended March 29, 1933, totaled 72,338 bales compared with 75,609 bales the previous week and 89,846 in the similar period of 1932. Prices at Liverpool of first quality product, with comparisons, were as follows:

	Mar. 29, 1933.	Mar. 23, 1933.	Mar. 30, 1932.
American green bellies.....	\$ 7.53	\$ 7.34	Nom.
Danish green sides.....	11.30	10.90	\$ 9.06
Canadian green sides.....	10.20	9.90	9.31
American short cut green hams.....	10.80	10.35	12.28
American refined lard.....	6.11	6.34	6.79

N. Y. HIDE EXCHANGE FUTURES.

Saturday, April 8, 1933—Close: June 6.35@6.50; Sept. 6.81@6.85; Dec. 7.20@7.30; Mar. 7.50@7.60; sales 6 lots. Market closed unchanged to 6 points lower.

Monday, April 10, 1933—Close: June 6.50@6.65; Sept. 6.95@7.00; Dec. 7.35@7.50; Mar. 7.65b; sales 7 lots. Market closed 14@15 points higher than Saturday.

Tuesday, April 11, 1933—Close: June 6.55@6.75; Sept. 7.01@7.05; Dec. 7.40@7.45; Mar. 7.72@7.84; sales 29 lots. Market closed 5@7 points higher.

Wednesday, April 12, 1933—Close: June 6.50@6.60; Sept. 6.95 sales; Dec. 7.30@7.40; Mar. 7.65@7.75; sales 4 lots. Market closed 5@10 points lower.

Thursday, April 13, 1933—Close: June 6.60@6.70; Sept. 7.00@7.05; Dec. 7.35@7.50; Mar. 7.70@7.80. Sales 33 lots. Market closed 5@10 points higher.

Friday, April 14, 1933—Exchange closed; Good Friday.

The Hide Exchange will be closed Saturday, April 15th.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, April 13, 1933.—Hams continue in fair demand but no call for picnics. Lard sales active. General market quiet.

Thursday's prices were as follows: Hams, American cut, 70s; hams, long cut, 67s; Liverpool shoulders, square, none; picnics, 50s; short backs, none; bellies, clear, 50s; Canadian, 56s; Cum-

berlands, none; Wiltshires, none; spot lard, 39s 3d.

BRITISH PROVISION IMPORTS.

Liverpool provision imports during Mar., 1933, reported by Liverpool Provision Trade Association:

	Mar., 1933.
Bacon (including shoulders) cwts.....	4,073
Hams, cwts.....	21,706
Lard, tons.....	1,820

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, cwts.	Hams, cwts.	Lard, tons.
Mar., 1933.....	2,331	6,519	300
Feb., 1933.....	1,941	6,586	298
Mar., 1932.....	4,468	4,389	213

MARCH FRESH MEAT PRICES COMPARED

Chicago.

Wholesale fresh meat prices for Mar., 1933, with comparisons:

	Mar., 1933.	Feb., 1933.	Mar., 1932.
BEEF.			
Steer—			
300-500 lbs.,			
Choice.....	\$10.58	\$10.69	\$12.97
Good.....	9.21	9.14	10.96
Medium.....	8.16	8.01	9.43
500-700 lbs.,			
Choice.....	9.40	9.59	12.97
Good.....	8.39	8.47	10.96
700 lbs. up,			
Choice.....	8.31	8.50	12.88
Good.....	7.56	7.78	10.81
500 lbs. up,			
Medium.....	7.46	7.54	9.71
Cow—			
Good.....	6.70	6.24	8.82
Medium.....	5.98	5.70	7.82
Common.....	5.40	5.20	6.83
VEAL CARCASSES.			
Choice.....	\$ 8.81	12.05	11.40
Good.....	8.38	10.95	10.23
Medium.....	7.18	8.80	8.51
Common.....	6.00	8.22	6.69
LAMB.			
88 lbs. down,			
Choice.....	12.55	13.00	16.16
Good.....	11.32	12.38	15.61
Medium.....	10.58	11.36	14.52
30-45 lbs.,			
Choice.....	12.57	13.00	16.16
Good.....	11.32	12.38	15.61
Medium.....	10.58	11.34	14.52
Spring—			
Choice.....
PORK CUTS.			
Fresh.			
Loins—			
8-10 lbs. av.....	10.11	8.30	11.43
10-12 lbs. av.....	10.04	8.23	11.29
12-15 lbs. av.....	9.07	7.55	10.23
16-22 lbs. av.....	7.95	7.14	8.75
Shoulders, N. Y. style, skinned—			
8-12 lbs. av.....	6.58	5.85	7.36
Cured.			
Hams, smoked, reg. No. 1—			
12-14 lbs. av.....	11.60	10.24	13.75
14-16 lbs. av.....	11.35	9.76	13.15
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.....	12.85	11.56	15.80
18-20 lbs. av.....	12.85	11.50	14.20
Bacon, smoked, No. 1, dry cured—			
8-10 lbs. av.....	13.80	12.75	15.75
No. 1, S. P. cure—			
8-10 lbs. av.....	11.30	9.69	13.40
10-12 lbs. av.....	10.85	9.12	12.40
Lard, refined, tubs.....	5.50	5.00	6.70

New York.

Wholesale fresh meat prices for Mar., 1933, with comparisons:

	Mar., 1933.	Feb., 1933.	Mar., 1932.
BEEF.			
Steer—			
300-500 lbs.,			
Choice.....	\$10.88	\$10.78	\$12.96
Good.....	9.39	9.25	11.43
Medium.....	7.97	7.86
500-700 lbs.,			
Choice.....	10.56	10.68	12.97
Good.....	9.20	9.16	11.44
700 lbs. up,			
Choice.....	9.82	10.12	13.00
Good.....	8.75	8.88	11.47
500 lbs. up,			
Medium.....	7.90	7.82	10.41
Cow—			
Good.....	6.97	7.15	9.33
Medium.....	6.24	6.43	8.53
Common.....	5.08	5.72	7.53
VEAL CARCASSES.			
Choice.....	11.71	13.47	14.16
Good.....	9.93	11.99	12.10
Medium.....	8.06	10.70	10.39
Common.....	7.04	9.24	8.74
LAMB.			
88 lbs. down,			
Choice.....	13.67	14.26	16.71
Good.....	12.92	13.48	15.93
Medium.....	12.08	12.53	15.13
30-45 lbs.,			
Choice.....	13.06	13.58	16.33
Good.....	12.27	12.95	15.82
Medium.....	11.50	12.18	15.06
Spring—			
Choice.....	19.74
PORK CUTS.			
Fresh.			
Loins—			
8-10 lbs. av.....	10.93	9.06	12.06
10-12 lbs. av.....	10.79	8.93	11.81
12-15 lbs. av.....	9.84	8.24	10.79
16-22 lbs. av.....	8.85	7.48	9.75
Shoulders, N. Y. style, skinned—			
8-12 lbs. av.....	7.61	6.90	8.19
Cured.			
Hams, smoked, reg. No. 1—			
12-14 lbs. av.....	12.42	11.50	14.94
14-16 lbs. av.....	11.94	11.00	14.71
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.....	12.11	11.04	16.29
18-20 lbs. av.....	11.84	10.38	16.24
Bacon, smoked, No. 1, dry cured—			
8-10 lbs. av.....	13.82	13.28	16.87
No. 1, S. P. cure—			
8-10 lbs. av.....	9.43	9.25	11.84
10-12 lbs. av.....	9.24	9.00	11.56
Lard, refined, tubs.....	6.07	5.76	6.81

LIVESTOCK AND DRESSED MEAT PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh meat prices, New York, during March, 1933:

	Average prices live animals ¹ per 100 lbs. Chicago.			Average wholesale price of carcasses ² per 100 lbs. New York.			Composite retail price ³ per lb. New York.		
	Mar., 1933.	Feb., 1933.	Mar., 1932.	Mar., 1933.	Feb., 1933.	Mar., 1932.	Mar., 1933.	Feb., 1933.	Mar., 1932.
Steer—									
Choice.....	\$ 6.80	\$ 6.38	\$ 8.36	\$10.22	\$10.43	\$12.94	\$27.28	\$28.15	\$33.21
Good.....	6.16	6.04	7.24	9.00	8.97	11.33	21.22	21.12	27.25
Medium.....	5.21	5.02	6.10	7.97	7.88	10.26	16.73	16.92	22.24
Weighted av. ⁴	6.04	5.87	7.24	9.05	9.07	11.46	21.63	21.84	27.49
Lamb—									
Choice.....	5.72	5.84	6.96	13.67	14.26	16.58	22.28	22.36	27.66
Good.....	5.40	5.52	6.95	12.92	13.48	15.79	18.58	18.97	22.67
Medium.....	5.02	5.10	6.16	12.08	12.63	14.98	16.09	15.97	20.79
Weighted av. ⁴	5.24	5.43	6.63	12.79	13.31	15.68	18.63	18.73	22.32

¹Steers, 1,100-1,300 lbs. choice, 900-1,100 lbs. good and medium. Lambs, 90 lbs. down.

²Beef, 500-700 lbs. Lambs, 35 lbs. down.

³Based on percentage trimmed retail cuts at average retail quotations.

⁴Medium to choice grades, weighted according to estimated New York distribution, i. e., Beef, choice 24½ per cent, good 51½ per cent and medium 24 per cent. Lamb, choice 28 per cent, good, 32 per cent and medium 40 per cent.

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market is closing the week very active and firmly established, with the recent half-cent decline fully regained, and a further advance of $\frac{1}{4}$ c paid on light native cows and extreme light native steers. Upwards of 100,000 hides moving as the week closes on the basis of $\frac{1}{4}$ c for light cows and extreme light native steers, 6c for native steers, and $\frac{1}{2}$ c for heavy native and branded cows.

Trading opened up on a big scale late last Friday, when around 150,000 Mar.-Apr. hides were sold on the basis of the prices paid earlier in scattered trading; 34,000 native steers sold at $\frac{1}{2}$ c, 14,000 extreme light native steers $\frac{1}{2}$ c for all points; 6,000 butt branded steers $\frac{1}{2}$ c; 13,500 Colorados 5c; a few heavy Texas steers $\frac{1}{2}$ c; few light Texas steers 5c; 19,200 branded cows and extreme Texas steers 5c; 11,000 heavy native cows 5c; 42,000 light native cows at $\frac{1}{4}$ c for River points and $\frac{1}{2}$ c for other points.

Prices on the Hide Exchange firmed up and this trading was followed by sales by two outside packers to Exchange interests at 6c for native steers and light cows, $\frac{1}{2}$ c for Colorados, heavy native cows and branded cows.

Later, a big packer sold 4,000 River point light native cows at 6c, establishing a new price.

Packers held further offerings at a half-cent advance and, as the week closes, around 100,000 Mar.-Apr. hides, as mentioned above, are moving on that basis. Native steers going at 6c, extreme light native steers $\frac{1}{4}$ c for all points; butt branded steers 6c; Colorados $\frac{1}{2}$ c; a few heavy Texas steers at 6c; light Texas steers quoted $\frac{1}{2}$ c nom.; extreme light Texas steers and branded cows sold at $\frac{1}{2}$ c; large lot of heavy cows sold at $\frac{1}{2}$ c; large lot of heavy native cows, dating winter into April, $\frac{1}{2}$ c; light native cows $\frac{1}{4}$ c for River points, 6c for other points.

SMALL PACKER HIDES—A local small packer sold 6,000 April all-weights early at 6c for natives and $\frac{1}{2}$ c for branded. Another killer sold 3,000 April hides from an outside plant late this week same basis, and also moved about 3,000 March hides earlier in week at a half-cent less.

Local small packer association sold a car Apr. extreme native steers at 6c, also car Apr. light native cows at 6c, mid-week.

Late reports from Pacific Coast indicate upwards of 40,000 hides sold; about half, running Jan.-Feb.-Mar., moved at 4c for steers and cows, while balance dating Mar. alone sold at $\frac{1}{2}$ c, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—In South American market, 4,000 LaBlancas and 4,000 LaPlatas sold last week-end at \$19.00, equal to $\frac{1}{2}$ c c.i.f. New York, as against \$18.50 or $\frac{1}{2}$ c paid earlier. A pack of 2,000 light steers brought $\frac{1}{2}$ c. Later, 4,000 Uruguay Nacionales went to Germany equal to $\frac{1}{2}$ c, also 4,000 reject LaPlatas equal to $\frac{1}{2}$ c; 4,000 LaPlatas also sold equal to 6c.

COUNTRY HIDES—Country market has been rather quiet, but a firmer

undertone is apparent. All-weights are quoted around $\frac{1}{2}$ c, selected, delivered. Heavy steers and cows about 4c, selected. Buff weights generally quoted $\frac{1}{2}$ c@ $\frac{1}{4}$ c, and extremes generally range $\frac{1}{2}$ c@ $\frac{1}{2}$ c, with offerings light. Bulls quoted around 3c. All-weight branded about $\frac{1}{2}$ c, flat, less Chicago freight.

CALFSKINS—Packer calfskins active, all packers moving their March productions. Trading started late last week when one packer sold 31,000 Mar. calf, $\frac{1}{2}$ /15-lb., at 9c for St. Paul and other northern points and 8 $\frac{1}{2}$ c for other points, mostly River points; under $\frac{1}{2}$ -lb. at $\frac{1}{2}$ c. Another packer sold Mar. production same basis. A third packer sold $\frac{1}{2}$ /15-lb. picked points at $\frac{1}{2}$ c, and under $\frac{1}{2}$ -lb. at 8c. Fourth packer sold $\frac{1}{2}$ /15-lb. weights at 9c, and lights at 8c.

Chicago city calfskins quiet, with last sales at $\frac{1}{4}$ c for 8/10-lb., and $\frac{1}{4}$ c for 10/15-lb.; apparently none offered at present, and holders' ideas at least $\frac{1}{2}$ c higher. Outside cities, 8/15-lb., around 6 $\frac{1}{2}$ c, nom.; mixed cities and countries about 6c; straight countries $\frac{1}{4}$ @5c. Last sale of Chicago city light calf and deacons was 50c, with 45c bid.

KIPSKINS—Packers have been very firm in their ideas on kipskins and asking 8 $\frac{1}{2}$ c for Mar. natives and $\frac{1}{2}$ c for over-weights; last trading in Feb. kips was at 7c for natives, 6c over-weights, and 5c for branded, about six weeks back.

Chicago city kipskins quoted around 7c, nom., recently paid for Detroit cities, and $\frac{1}{2}$ c recently paid for Chicago over-weights. Outside cities quoted around 6 $\frac{1}{2}$ @ $\frac{1}{2}$ c; mixed cities and countries about 6c; straight countries $\frac{1}{4}$ @5c.

Packer regular slunks last sold at 40c for March; this figure bid and 45c asked.

HORSEHIDES—Market about unchanged, with Chicago city renderers quoted \$2.15@2.40, and up to \$2.50 asked for best lots; mixed city and country lots \$1.85@2.00.

SHEEPSKINS—Dry pelts quoted 7@ $\frac{1}{2}$ c, delivered, for full wools; short wools half-price. Shearlings are running heavily to fresh clips, with very few No. 1's coming out at present; sales reported this week at 40c for No. 1's, 30c for No. 2's, and 17 $\frac{1}{2}$ c for fresh clips, these prices being 5c lower on clips and steady on other grades. Pickled skins have been rather quiet, occasioned in part by strike conditions in eastern tanneries; market quoted around \$1.25@1.50 per doz. at Chicago for current production; New York market quoted around \$1.50 to possibly \$1.62 $\frac{1}{2}$. Outside small packer lamb pelts quoted around 55c each.

New York.

PACKER HIDES—One packer sold 2,100 Mar. hides, balance of Mar. production, late last week at $\frac{1}{2}$ c for butt branded steers and 5c for Colorados. Market now sold up to end of March except one packer reported still holding last half March production of branded hides. Market quotable nominally 6c for native steers and butt branded steers, and $\frac{1}{2}$ c for Colorados in line with the western market.

COUNTRY HIDES—Buying interest has been light in the country market, due to strike difficulties among tanners recently. Buff weights are quoted around $\frac{1}{2}$ c, nom., and extremes range $\frac{1}{2}$ @ $\frac{1}{2}$ c asked.

CALFSKINS—Sales of several cars collectors' calfskins were reported early, 5-7's at 60c, 7-9's at 77 $\frac{1}{2}$ c, and 9-12's at \$1.25. Packer calf quoted nominally around 10@15c over these prices, with even higher asked in some directions.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended April 8, 1933, were 5,373,000 lbs.; previous week, 5,024,000 lbs.; same week last year, 4,823,000 lbs.; from January 1 to April 8 this year, 62,183,000 lbs.; same period a year ago, 55,897,000 lbs.

Shipments of hides from Chicago for the week ended April 8, 1933, were 6,514,000 lbs.; previous week, 5,027,000 lbs.; same week last year, 3,780,000 lbs.; from January 1 to April 8 this year, 62,164,000 lbs.; same period a year ago, 65,905,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended April 8, 1933:

Week ending	New York.	Boston.	Phila.
Apr. 8, 1933.....	8,986	215
Apr. 1, 1933.....	5,836	26
Mar. 25, 1933.....	4,045
Mar. 18, 1933.....	4,083	1,901
	101,751	2,976	24,647
Apr. 9, 1932.....	8,763	648	5,491
Apr. 2, 1932.....	7,460
	164,448	32,515	80,870

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended April 14, 1933, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ended Apr. 14.	Prev. week.	Cor. week, 1932.	
Spr. nat.				
strs. 6	@ 7n	5 $\frac{1}{2}$ @ 6n	5 $\frac{1}{2}$ @ 6n	
Hvy. nat. strs.	@ 6	@ 5 $\frac{1}{2}$	@ 5 $\frac{1}{2}$	@ 4 $\frac{1}{2}$
Hvy. Tex. strs.	@ 8n	@ 5 $\frac{1}{2}$ n	@ 5 $\frac{1}{2}$ n	@ 4 $\frac{1}{2}$ n
Hvy. butt brnd'd				
strs.	@ 6	@ 5 $\frac{1}{2}$	@ 5 $\frac{1}{2}$	@ 4 $\frac{1}{2}$
Hvy. Col. strs.	@ 5 $\frac{1}{2}$	@ 5	@ 5	@ 4 $\frac{1}{2}$
Ex-light Tex.				
strs.	@ 5 $\frac{1}{2}$	@ 5n	@ 5n	@ 4
Brnd'd cows.	@ 5 $\frac{1}{2}$	@ 5	@ 5	@ 4
Hvy. nat. cows	@ 5 $\frac{1}{2}$ n	@ 5	@ 5	@ 4
Lt. nat. cows 6	@ 6 $\frac{1}{2}$	5 $\frac{1}{2}$ @ 5 $\frac{1}{2}$	4 @ 4 $\frac{1}{2}$	@ 3 $\frac{1}{2}$
Nat. bulls ..	@ 5n	@ 4 $\frac{1}{2}$ n	@ 4 $\frac{1}{2}$ n	@ 3 $\frac{1}{2}$ n
Brnd'd bulls.	@ 4 $\frac{1}{2}$ n	@ 4n	@ 4n	@ 3 $\frac{1}{2}$ n
Calfskins ...	@ 9 $\frac{1}{2}$	8 @ 9 $\frac{1}{2}$	6 @ 7n	@ 7n
Kips, nat. ...	8 @ 8 $\frac{1}{2}$ n	@ 8n	@ 8n	@ 7n
Kips, ov-wt. 7	@ 7 $\frac{1}{2}$ n	@ 7n	@ 7n	@ 6n
Kips, brnd'd 6	@ 6 $\frac{1}{2}$ n	@ 6n	@ 6n	@ 5n
Slunks, reg. 40	@ 45	@ 40	@ 37 $\frac{1}{2}$	@ 37 $\frac{1}{2}$
Slunks, hris. 30	@ 35	30 @ 35	25 @ 30	@ 30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Nat. all-wts.	Branded	Nat. bulls.	Brnd'd bulls.	Calfskins	Kips	Slunks, reg.	Slunks, hris.
	@ 6	5 $\frac{1}{2}$ @ 5 $\frac{1}{2}$ n	@ 5 $\frac{1}{2}$	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$
	@ 5 $\frac{1}{2}$	4 $\frac{1}{2}$ @ 5n	@ 5n	@ 4 $\frac{1}{2}$ n	6 $\frac{1}{2}$ @ 7 $\frac{1}{2}$ n	@ 7n	@ 40	@ 27 $\frac{1}{2}$

COUNTRY HIDES.				
Hvy. steers...	@ 4	3 $\frac{1}{2}$ @ 3 $\frac{1}{2}$	@ 3	
Hvy. cows...	@ 4	3 $\frac{1}{2}$ @ 3 $\frac{1}{2}$	@ 3	
Butts ...	4 $\frac{1}{2}$ @ 4 $\frac{1}{2}$	@ 4 $\frac{1}{2}$	3 $\frac{1}{2}$ @ 4 $\frac{1}{2}$	
Extremes ...	5 $\frac{1}{2}$ @ 5 $\frac{1}{2}$	5 @ 5 $\frac{1}{2}$	4 @ 4 $\frac{1}{2}$	
Calfskins ...	@ 3	@ 2 $\frac{1}{2}$	@ 2	
Kips ...	4 $\frac{1}{2}$ @ 5	4 $\frac{1}{2}$ @ 5	@ 4	
Light calf...	25 @ 30n	25 @ 30n	25 @ 30n	
Deacons ...	25 @ 30n	25 @ 30n	25 @ 30n	
Slunks, reg.	@ 10n	@ 10n	@ 10n	
Slunks, hris.	@ 5n	@ 5n	@ 5n	
Horsehides	1.85@2.50	1.85@2.25	1.25@2.00	

SHEEPSKINS.				
Pkr. lambs...
Sml. pkr.
Pkr. shearings	@ 55	50 @ 55	50 @ 60	
Dry pelts ...	@ 40	40 @ 45	@ 25	
	@ 7 $\frac{1}{2}$	7 @ 7 $\frac{1}{2}$	7 @ 8	

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Apr. 13, 1933.

CATTLE—Compared with close last week: All killing classes strong to unevenly higher on active market; yearlings and light steers, strong to 25c higher, top on choice long yearlings going to \$7.00; weighty bullocks, 25¢ to 50¢ up, mediumweights touching \$6.25 and 1,388-lb. averages \$6.00; common to medium, 1,100- to 1,300-lb. steers, strong, better grades with weight getting maximum upturn; general she stock trade, including light heifer and mixed yearlings, strong to 25c higher. Clearance was broad at the advance, and closing undertone was strong. Bulls were fully steady; vealers, 50¢ to \$1.00 lower. It was largely a steer and yearling run, bulk turning at \$4.25@6.00, with average cost approximately \$5.00. Supply of strictly good and choice steers, all representative weights, was comparatively scarce; best yearling heifers, \$5.75; mixed offerings, \$6.50.

HOGS—Compared with last Friday: Market generally steady on all classes; receipts shorter; shipper demand remained at low ebb, and fresh pork trade continued to weaken. Late top \$3.90; closing bulk good to choice 170 to 240 lbs., \$3.75@3.85; 250 to 290 lbs., \$3.60@3.75; 300 to 350 lbs., \$3.50@3.60; few heavier weights, \$3.45 and \$3.50; better grade light lights, \$3.60@3.80; pigs, \$3.25@3.60; most packing sows, \$3.25@3.35.

SHEEP—Compared with close last week: Choice light and mediumweight lambs, 10¢ to 15¢ higher; others and sheep, mostly steady. Easter buying was a trade stimulant. Native springers were fairly numerous. Week's top old crop woolled lambs, \$5.75, paid early; today's bulks follow: Better grade woolled lambs, \$5.00@5.40, few \$5.50 and \$5.60; plain but fat 110-lb. Colorados, \$5.00; desirable clippers, \$4.75@5.25; native spring lambs, \$7.00@8.00; few, \$8.25, weights ranging from 30 to 72 lbs.; fat woolled ewes, \$2.00@2.75.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Apr. 13, 1933.

CATTLE—Light weight fed steers and yearlings sold to the best advantage all week, and closing levels are

steady to 25c higher than last Friday. Heavier weights moved slowly at steady to 15c higher rates. Choice 919-lb. yearlings brought \$6.35, and several loads of good to choice 900- to 1,070-lb. weights went at \$5.50@6.25. Bulk of fed arrivals cleared from \$3.75@5.40. Light mixed yearlings and fed heifers met a limited demand and are steady to 15c lower, while slaughter cows sold fully steady. Bulls closed weak, and vealers held about steady, with the late top at \$6.00.

HOGS—A very uneven trade featured the hog market during the week. After a series of up-and-down markets, final values rested at weak to 10c lower levels as compared with last Friday. Late top was \$3.55 to shippers, while bulk of 170- to 325-lb. weights sold from \$3.35@3.50. Packers were good buyers at the finish, and paid up to \$3.45 for choice grades weighing up to 260 lbs. and above. Underweights met a limited outlet, with \$3.25@3.40 taking most of the 140- to 160-lb. averages. Packing sows are about steady at \$2.85@3.10.

SHEEP—Some strength developed in the fed lamb trade, and values are around 25c higher than last Friday. Springers are unevenly steady to 25c off, with natives showing the loss. Best fed lambs reached \$5.40 on Tuesday, but at the finish \$4.75@5.25 took the bulk. Shorn lambs sold largely from \$4.60@4.85, with a few choice lots at \$5.00. Native springers scored \$7.25 early, but at the close most sales ranged from \$6.75 down. Arizona new crop lambs ranged up to \$6.50, but \$6.25@6.40 took most of the supply. Aged sheep held about steady, with most of the offerings shorn ewes selling at \$2.00@2.25.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Apr. 13, 1933.

CATTLE—Demand for all killing classes was improved over the previous week, and the markets on most days were moderately active, with prices showing strength. Fed steers and yearlings and most she stock gained fully 25c over last Friday, with instances up more on heifers and the better grade cows. Bulls advanced 15¢ to 25¢, and vealers held fully steady. Choice 1,403-lb. steers sold at \$5.35; several loads yearlings, \$5.75@6.00; 1,043-lb. weights, \$6.40.

HOGS—Compared with last Saturday, Thursday's prices for hogs are

steady to 10c lower. Thursday's top was \$3.50 on 200- to 240-lb. weights, with the following bulks: 160- to 325-lb. averages, \$3.25@3.50; 325- to 375-lb. butchers, \$3.15@3.30; 140- to 160-lb. selections, \$3.00@3.25; packing sows, \$3.05@3.15; pigs, \$2.25@2.50; stags, \$2.50@3.00.

SHEEP—Very little change is noted in the market for killing classes compared with last Friday. Thursday's bulk of fed woolled lambs sold \$5.00@5.15; top, \$5.25; fed clipped lambs, \$4.65@5.00, inside price for 100-lb. averages. Native spring lambs sold upward to \$6.60, a few loads of California spring lambs, \$6.50; top, \$6.75. Shorn ewes, good and choice grade, cashed \$2.00@2.50; shearing lambs, upward to \$4.85.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Apr. 13, 1933.

CATTLE—Compared with close last week: Steers sold steady to 25c higher; mixed yearlings and heifers, mostly steady; beef cows, 15¢ to 25c lower; cutters, steady to 15c lower; low cutters, unchanged; bulls, 10¢ to 15c lower; vealers, 25c lower. Top yearling steers scored \$6.00, and matured steers \$5.65, with bulk of steers \$4.00@5.25. Most good steers, \$4.75@5.65. Good and choice mixed yearlings and heifers bulked at \$4.75@5.25, with top mixed yearlings \$5.65, and best straight heifers \$5.25. Most medium fleshed mixed yearlings and heifers brought \$4.00@4.50. Top beef cows registered \$3.75; bulk, \$2.50@3.25. Low cutters bulked at \$1.50@1.75. Vealers closed the four-day period at a top of \$5.25, with sausage bulls selling downward from \$2.85 as compared with an early top of \$3.00.

HOGS—Porker values declined 10c from last Friday, with the top late at \$3.65. Bulk 160- to 320-lb. weights finished at \$3.55 to mostly \$3.60; 130 to 150 lbs., \$3.00@3.50; sows, \$3.00@3.25.

SHEEP—All classes in the sheep house finished just about steady for the week. Spring lambs bulked at \$7.00@7.75; top, \$8.00. Clipped lambs topped at \$5.75, with bulk \$4.75@5.25. Woolled yearlings scored \$4.50; fat ewes, \$2.00@2.75.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Apr. 13, 1933.

CATTLE—Broad shipping demands stimulated slaughter steer and yearling trade sufficiently to place values on a strong to 25c higher levels than last Friday. More reliable demands for medium and heavy weight beefs appeared. Small lots choice long yearlings reached \$6.35, load lots went at \$6.00 down, medium weight beefs stopped at \$5.85, and 1,480-lb. choice bullocks made \$5.15. Most grain feds cleared at \$4.00@4.75, and scattered sales were noted at \$3.75 down. Little change developed for fat she stock. Choice yearlings heifers made \$5.00, beef cows bulked at \$2.50@3.00, and most low cutters and cutters earned \$1.65@2.25. Bulls averaged nearly steady, and heavy medium kinds sold

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up to \$2.50. Vealers continued firm at \$6.00 down.

HOGS—Comparatively moderate receipts locally met with a good reception, and under improved shipping demand prices ruled largely strong to 10c higher than last Friday. Thursday's top stood at \$3.60, with bulk 150- to 260-lb. weights ranging \$3.35@3.50. Good and choice 260- to 350-lb. heavies scored \$3.15@3.35, with packing sows, all weights, \$3.00@3.10.

SHEEP—Late strength developed strong to 15c higher prices for old crop fat lambs compared with last Friday, but springers suffered 25c losses. Late bulk of good to choice fed woolled lambs made \$5.05@5.15; top, \$5.25 to all interests. Native springers late, commanded \$7.00 down, although earlier sales were noted up to \$7.25, with 76-lb. Californias at \$6.50. Aged sheep remained steady to weak, and choice light fat ewes were quoted up to \$2.75, with a few heavy weights at \$2.25.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Apr. 12, 1933.

CATTLE—Livestock trade here for the week to date has been featured by a firm undertone in the cattle division, moderate advances on hogs, and some unevenness in the lamb market. Slaughter steers and yearlings sold mostly at \$3.75@4.75 and are strong to 25c higher in spots for the week to date. Some better yearlings turned at \$5.00@5.60; common steers, down to \$3.25 or below. Butcher heifers have sold at \$3.00@4.00; yearlings, upward to \$5.00; beef cows, \$2.25@3.00 or better; low cutters and cutters, \$1.50@2.00; medium grade bulls, \$2.25@2.60 or slightly above; vealers, mostly \$3.50@5.00.

HOGS—Hog prices have advanced to within 10c of the high point for the month to date, bulk better kinds, 160 to 220 lbs., selling today at \$3.60@3.65; medium grades, down to \$3.25; culls \$2.50@3.00. Better 220 to 300 lbs. sold mainly at \$3.40@3.60; 300 to 400 lbs., \$3.25@3.40; packing sows, \$3.00@3.25; pigs, \$3.00@3.50; light lights, \$3.25@3.65.

SHEEP—Good to choice slaughter lambs have sold on recent days mostly at \$5.00@5.40; medium grades, \$4.00@4.50; cull and common, \$3.00@3.50; slaughter ewes, \$1.50@3.00.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Apr. 13, 1933.

Better hauling conditions, following last week's general rains, were partly responsible for increased hog receipts at 25 concentration points and 7 packing plants in Iowa and Minnesota, particularly over the week-end when prices broke sharply. Most of the loss was

regained following very light runs on Tuesday and Wednesday. Compared with late last week, current prices are steady to mostly 5c lower; late bulk good to choice 180 to 250 lbs., \$3.30@3.60; 260 to 290 lbs., \$3.15@3.55, only long haul loads at the outside prices; packing sows, mostly \$2.75@3.00. Receipts are now including a fairly liberal supply of fall farrowed pigs.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended April 6, were as follows:

	This week.	Last week.
Friday, April 7.....	22,200	13,100
Saturday, April 8.....	24,200	16,600
Monday, April 10.....	51,200	47,200
Tuesday, April 11.....	7,800	19,300
Wednesday, April 12.....	12,200	16,500
Thursday, April 13.....	22,900	12,800

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week April 6, 1933:

BUTCHER STEERS.			
Up to 1,050 lbs.			
	Week ended April 6.	Prev. week.	Same week, 1932.
Toronto	\$5.15	\$5.00	\$6.50
Montreal	5.00	5.00	5.75
Winnipeg	4.25	4.50	5.50
Calgary	3.50	3.50	5.00
Edmonton	4.25	4.00	4.75
Prince Albert	3.25	4.25
Moose Jaw	3.50	3.75	4.50
Saskatoon	3.25	3.25	4.25
VEAL CALVES.			
Toronto	\$7.50	\$6.50	\$7.25
Montreal	5.00	5.50	3.50
Winnipeg	5.50	5.50	5.00
Calgary	5.00	5.00	8.00
Edmonton	4.50	4.50	5.00
Prince Albert
Moose Jaw	5.00	4.50	4.50
Saskatoon	4.00	4.75	5.25
SELECT BACON HOGS.			
Toronto	\$6.00	\$6.65	\$5.45
Montreal	6.75	7.00	6.50
Winnipeg	5.75	6.00	4.50
Calgary	5.75	5.75	4.25
Edmonton	5.25	5.75	4.15
Prince Albert	5.70	5.70	4.20
Moose Jaw	5.00	5.75	5.95
Saskatoon	4.95	5.70	4.20
GOOD LAMBS.			
Toronto	\$7.50	\$7.00	\$7.50
Montreal	5.00	6.50	7.00
Winnipeg	5.50	5.75	6.50
Calgary	4.75	4.75	5.00
Edmonton	5.00	5.00
Prince Albert
Moose Jaw	5.50
Saskatoon	4.25

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, April 7, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended April 7.	Prev. week.	Cor. week, 1932.
Chicago	109,832	96,689	93,007
Kansas City, Kan.	50,718	49,489	40,204
Omaha	49,187	40,773	44,087
St. Louis & East St. Louis ..	63,257	58,192	52,304
St. Paul	31,898	25,271	22,776
St. Joseph	33,874	35,592	34,747
New York & J. C.	16,200	15,988	14,577
	43,247	42,931	28,770
Total	398,063	366,925	330,562

LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during March, 1933, with comparisons:

	Mar., 1933.	Feb., 1933.	Mar., 1932.
SLAUGHTER CATTLE AND VEALERS.			
Steers—			
Choice	550-900 lbs. \$ 7.03	\$ 6.94	\$ 8.11
Good	6.21	6.12	7.07
Medium	5.31	5.05	5.89
Common	4.27	4.05	4.83
900-1,100 lbs.			
Choice	6.95	6.86	8.18
Good	6.16	6.04	7.21
Medium	5.21	5.02	6.08
Common	4.09	3.94	5.10
1,100-1,300 lbs.			
Choice	6.60	6.38	8.31
Good	5.80	5.54	7.39
1,300-1,500 lbs.			
Choice	5.76	5.67	8.38
Good	5.15	4.81	7.50
Heifers—			
550-750 lbs.			
Choice	5.87	5.64	6.72
Good	5.23	4.91	5.95
Com. & med.	4.24	3.91	4.74
Cows—			
Good	3.08	2.94	3.72
Com. & med.	2.50	2.40	3.12
Low cut. & cut.	2.01	1.93	2.34
Vealers—			
Good & ch.	5.00	6.49	6.41
Medium	4.33	5.18	4.96

HOGS.			
Light weight—			
160-180 lbs.—good & ch.	3.92	3.58	4.55
180-200 lbs.—good & ch.	3.97	3.62	4.58
Medium weight—			
200-220 lbs.—good & ch.	3.97	3.60	4.53
220-250 lbs.—good & ch.	3.93	3.53	4.40
Heavy weight—			
250-290 lbs.—good & ch.	3.85	3.44	4.26
290-350 lbs.—good & ch.	3.76	3.33	4.14
Packing sows (275-550 lbs.)—			
Med. & good	3.33	2.92	3.74
Packer & shipper purchases:			
Average weight, lbs.	246	236	237
Average cost	\$ 3.88	\$ 3.46	\$ 4.33
SLAUGHTER LAMBS.			
Lambs—			
90 lbs. down—good & ch.	5.53	5.08	7.00

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended April 8, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended April 8.....	159,000	503,000	377,000
Previous week	160,000	460,000	350,000
1932	167,000	489,000	396,000
1931	191,000	504,000	351,000
1930	190,000	558,000	414,000
1929	175,000	569,000	339,000
1928	172,000	623,000	291,000

Hogs at 11 markets:	Cattle.	Hogs.	Sheep.
Week ended April 8.....	412,000
Previous week	396,000
1932	404,000
1931	424,000
1930	488,000
1929	473,000
1928	529,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended April 8.....	118,000	343,000	252,000
Previous week	117,000	302,000	223,000
1932	123,000	340,000	239,000
1931	146,000	362,000	270,000
1930	144,000	424,000	329,000
1929	128,000	404,000	235,000
1928	122,000	442,000	204,000

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 8, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	3,310	2,024	8,333
Swift & Co.	3,116	965	11,589
Morris & Co.	1,835	194	6,351
Wilson & Co.	4,722	3,793	10,706
Anglo-Amer. Prov. Co.	1,162
G. H. Hammond Co.	2,077	359
Libby, McNeill & Libby.	449
Shippers	9,083	8,450	28,725
Others	5,308	37,085	17,448
Brennan Pkg. Co., 5,600 hogs; Independent Pkg. Co., 361 hogs; Boyd, Lunham & Co., 674 hogs; Hygrade Food Prod. Corp., 4,636 hogs; Agar Pkg. Co., 2,643 hogs.			
Total: 31,171 cattle, 8,778 calves, 66,874 hogs, 83,152 sheep.			
Not including 564 cattle, 1,064 calves, 49,245 hogs and 16,194 sheep bought direct.			
KANSAS CITY.			
	Cattle & Calves.	Hogs.	Sheep.
Armour and Co.	2,511	2,902	5,859
Cudahy Pkg. Co.	2,311	2,411	9,170
Morris & Co.	1,816	2,218	3,705
Swift & Co.	2,505	7,487	6,851
Wilson & Co.	2,427	3,250	5,479
Independent Pkg. Co.	290
Jos. Baum Pkg. Co.	448	20
Others	6,154	2,909	30,214
Total: 18,172 cattle and calves, 21,467 hogs, 61,298 sheep.			
OMAHA.			
	Cattle & Calves.	Hogs.	Sheep.
Armour and Co.	4,115	18,394	2,787
Cudahy Pkg. Co.	3,782	12,142	8,209
Dold Pkg. Co.	764	8,156
Morris & Co.	1,696	104	760
Swift & Co.	4,110	10,104	5,694
Others	14,228
Geo. Hoffman Pkg. Co., 176 cattle; Grt. Omaha Pkg. Co., 39 cattle; Omaha Pkg. Co., 83 cattle; J. Roth & Sons, 17 cattle; So. Omaha Pkg. Co., 70 cattle; Eagle Pkg. Co., 6 cattle; Lincoln Pkg. Co., 335 cattle; Nagle Pkg. Co., 130 cattle; Sinclair Pkg. Co., 254 cattle; Wilson & Co., 493 cattle.			
Total: 16,062 cattle and calves; 63,128 hogs; 17,690 sheep.			
EAST ST. LOUIS.			
	Cattle.	Calves.	Hogs.
Armour and Co.	1,705	1,851	8,348
Swift & Co.	1,715	1,953	6,749
Morris & Co.	733	404	1,018
Hunter Pkg. Co.	807	5,731
Hell Pkg. Co.	1,973
Krey Pkg. Co.	632
Shippers	1,876	2,069	17,255
Others	3,655	335	14,592
Total: 10,552 cattle, 6,458 calves, 56,238 hogs, 15,755 sheep.			
Not including 2,077 cattle, 362 calves, 41,919 hogs and 362 sheep bought direct.			
ST. JOSEPH.			
	Cattle.	Calves.	Hogs.
Swift & Co.	1,634	528	9,985
Armour and Co.	2,132	360	8,212
Others	635	98	2,870
Total: 4,701 cattle, 1,186 calves, 22,176 hogs, 27,079 sheep.			
SIoux CITY.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	2,497	154	14,110
Armour and Co.	2,629	183	14,056
Swift & Co.	2,023	132	7,783
Shippers	1,562	25	8,301
Others	204	17	59
Total: 8,915 cattle, 441 calves, 44,315 hogs, 8,705 sheep.			
OKLAHOMA CITY.			
	Cattle.	Calves.	Hogs.
Armour and Co.	1,364	405	7,197
Wilson & Co.	1,501	434	7,197
Others	118	103	390
Total: 2,983 cattle, 942 calves, 14,784 hogs, 1,857 sheep.			
WICHITA.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	965	370	5,295
Dold Pkg. Co.	450	47	4,221
Wichita D. B. Co.	17
Dunn-Ostertag	113	477
Fred W. Dold & Sons	104	79
Sunflower Pkg. Co.	47
Total: 1,696 cattle, 417 calves, 10,042 hogs, 3,190 sheep.			
Not including 3,559 hogs bought direct.			
ST. PAUL.			
	Cattle.	Calves.	Hogs.
Armour and Co.	2,900	3,524	9,446
Cudahy Pkg. Co.	232	645
Swift & Co.	4,460	5,275	13,958
United Pkg. Co.	1,477	83
Others	976	34	9,355
Total: 10,135 cattle, 9,561 calves, 32,759 hogs, 5,356 sheep.			

DENVER.			
	Cattle.	Calves.	Hogs.
Swift & Co.	843	101	2,060
Armour and Co.	520	133	1,645
Others	1,236	259	2,472
Total: 2,599 cattle, 493 calves, 6,177 hogs, 31,380 sheep.			

MILWAUKEE.			
	Cattle.	Calves.	Hogs.
Plankinton Pkg. Co.	1,723	8,875	8,663
U. D. B. Co., N. Y.	35
The Layton Co.	83
R. Gums & Co.	47
Armour & Co., Mil.	717	4,446
N. Y. B. D. M. Co., N. Y.	40
Shippers	163	9	40
Others	291	300	105
Total: 3,022 cattle, 13,630 calves, 8,947 hogs, 690 sheep.			

INDIANAPOLIS.			
	Cattle.	Calves.	Hogs.
Kingman & Co.	1,200	932	13,807
Armour and Co.	753	74	1,943
Hilgemeler Bros.	8	912
Brown Bros.	89	26	193
Schussler Pkg. Co.	30	230
Riverview Pkg. Co.	8	11
Meler Pkg. Co.	87	2	285
Indiana Prov. Co.	13	11	164
Manass Hartman Co.	32	12
Art Wabnitz	8	35
Hooster Abt. Co.	14	61
Shippers	1,292	1,579	12,210
Others	554	123	158
Total: 4,984 cattle, 2,794 calves, 29,913 hogs, 2,217 sheep.			

CINCINNATI.			
	Cattle.	Calves.	Hogs.
S. W. Gall's Sons.	11	467
Ideal Pkg. Co.	951	459	5,875
E. Kahn's Sons Co.	223	80	2,072
Kroger G. & B. Co.	3	365
J. Lohrey Pkg. Co.	8	4,258
H. H. Meyer Pkg. Co.	11	1,322
A. Sander Pkg. Co.	3
J. Schlachter's Sons	141	159	90
J. F. Schroth Pkg. Co.	14	3,341
John F. Stegner	2	1,975
Shippers	38	576	3,241
Others	1,087	484	350
Total: 2,686 cattle, 2,333 calves, 21,297 hogs, 2,705 sheep.			
Not including 751 cattle, 215 calves, 120 hogs and 1,290 sheep bought direct.			

Recapitulation of packers' purchases by markets for week ended April 8, 1933, with comparisons:

CATTLE.			
	Week ended.	Prev. week.	Cor. week.
Chicago	31,171	30,404	47,600
Kansas City	18,172	17,722	18,361
Omaha	16,062	14,586	16,219
East St. Louis	10,552	10,485	12,091
St. Joseph	4,701	6,084	6,355
Sioux City	8,915	8,528	7,336
Oklahoma City	2,983	2,037	2,072
Wichita	1,696	1,005	1,639
Denver	2,599	3,045	2,980
St. Paul	10,135	10,269	8,281
Milwaukee	3,022	3,143	2,524
Indianapolis	4,984	4,355	4,670
Cincinnati	2,686	2,276	2,940
Total: 116,778 cattle, 115,139 calves, 128,968 hogs.			

HOGS.			
	Week ended.	Prev. week.	Cor. week.
Chicago	66,874	60,976	82,414
Kansas City	21,467	19,121	16,218
Omaha	63,128	52,096	55,139
East St. Louis	56,238	58,478	65,063
St. Joseph	22,176	18,619	18,905
Sioux City	44,315	29,265	31,286
Oklahoma City	14,784	12,450	7,636
Wichita	10,042	8,822	7,067
Denver	6,177	5,906	9,140
St. Paul	32,729	33,326	45,030
Milwaukee	8,947	8,740	8,970
Indianapolis	29,913	32,251	32,367
Cincinnati	2,686	2,048	20,776
Total: 379,476 hogs, 360,198 calves, 400,311 sheep.			

SHEEP.			
	Week ended.	Prev. week.	Cor. week.
Chicago	83,152	79,495	90,511
Kansas City	61,298	42,137	31,128
Omaha	17,690	26,634	32,855
East St. Louis	15,755	9,497	12,900
St. Joseph	27,079	23,601	35,383
Sioux City	1,857	1,389	1,941
Oklahoma City	8,705	1,663	3,739
Wichita	3,190	4,072	3,248
Denver	31,380	33,531	48,688
St. Paul	5,356	10,516	7,000
Milwaukee	554	262	554
Indianapolis	2,217	3,591	4,528
Cincinnati	2,765	2,835	6,641
Total: 261,725 cattle, 246,513 calves, 255,816 hogs.			

MARCH BUFFALO LIVESTOCK.

Receipts and disposition of livestock, Buffalo, N. Y., for Mar., 1933, were:

	Cattle.	Calves.	Hogs.
Receipts	4,467	5,916	43,731
Shipments	4,225	17,810	17,784
Local slaughter	6,228	5,201	27,858

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for week ended April 8, 1933, are reported as follows:

RECEIPTS.			
	Cattle.	Calves.	Hogs.
Mon., April 3	11,066	893	31,896
Tues., April 4	7,213	4,081	24,370
Wed., April 5	7,668	1,544	10,555
Thurs., April 6	4,635	2,719	17,353
Fri., April 7	1,559	380	17,082
Sat., April 8	100	100	6,000
Total this week: 32,221 cattle, 9,793 calves, 117,038 hogs.			
Previous week: 31,454 cattle, 9,793 calves, 117,038 hogs.			
Year ago: 36,084 cattle, 11,804 calves, 110,646 hogs.			
Two years ago: 39,076 cattle, 15,053 calves, 111,073 hogs.			

SHIPMENTS.			
	Cattle.	Calves.	Hogs.
Mon., April 3	3,307	10	2,804
Tues., April 4	1,699	104	1,670
Wed., April 5	2,105	14	304
Thurs., April 6	1,375	97	735
Fri., April 7	395	20	2,320
Sat., April 8	100	500
Total this week: 8,951 cattle, 245 calves, 8,333 hogs.			
Previous week: 8,994 cattle, 367 calves, 8,554 hogs.			
Year ago: 12,230 cattle, 812 calves, 20,600 hogs.			
Two years ago: 12,015 cattle, 190 calves, 18,535 hogs.			

WEEKLY AVERAGE PRICE OF LIVESTOCK.			
	1933.	1932.	1931.
Cattle	32.268	37.286	45.411
Calves	9.974	12.224	101.558
Hogs	122.724	125.523	178.913
Sheep	83.524	83.057	1,082.278

SUPPLIES FOR CHICAGO PACKERS.			
	1933.	1932.	1931.
Cattle	32.268	37.286	45.411
Calves	9.974	12.224	101.558
Hogs	122.724	125.523	178.913
Sheep	83.524	83.057	1,082.278

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended April 8	23,300	108,700	56,200
Previous week	22,460	89,691	44,718
1932	23,804	90,046	39,826
1931	27,063	82,538	48,580
1930	27,483	108,729	65,632
1929	24,912	95,158	50,540
1928	28,060	95,762	56,081
1927	33,464	90,103	46,894
1926	31,207	62,280	52,440

*Saturday, April 8, 1933, estimated.

HOGS RECEIPTS, WEIGHTS AND PRICES.

Receipts, average weights and top and average prices of hogs, with comparisons:

*Week ended April 8	117,038	250	\$ 4.05	\$ 3.80
Previous week	98,275	245	4.10	3.85
1932	110,646	237	4.55	4.05
1931	111,073	239	8.25	7.50
1930	134,959	235	10.50	9.85
1929	118,481	241	12.15	11.00
1928	139,882	235	8.85	8.30
Av. 1928-1932	123,000	237	\$ 8.85	\$ 8.25

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LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Apr. 13, 1933, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. lt. (140-160 lbs.) gd.-ch.	\$3.60@ 3.80	\$3.25@ 3.60	\$3.00@ 3.25	\$3.20@ 3.45	\$3.25@ 3.55
Lt. wt. (160-180 lbs.) gd.-ch.	3.70@ 3.85	3.50@ 3.65	3.25@ 3.45	3.30@ 3.55	3.50@ 3.55
(180-200 lbs.) gd.-ch.	3.75@ 3.90	3.55@ 3.65	3.40@ 3.50	3.40@ 3.55	3.50@ 3.55
Med. wt. (200-220 lbs.) gd.-ch.	3.80@ 3.90	3.55@ 3.65	3.40@ 3.50	3.40@ 3.55	3.45@ 3.55
(220-250 lbs.) gd.-ch.	3.70@ 3.85	3.55@ 3.65	3.40@ 3.50	3.40@ 3.50	3.40@ 3.55
Hvy. wt. (250-290 lbs.) gd.-ch.	3.60@ 3.75	3.50@ 3.60	3.30@ 3.45	3.35@ 3.45	3.30@ 3.50
(290-350 lbs.) gd.-ch.	3.50@ 3.65	3.45@ 3.55	3.20@ 3.35	3.25@ 3.40	3.20@ 3.40
Pkg. sows (275-500 lbs.) med.-ch.	3.35@ 3.45	3.20@ 3.35	3.10@ 3.15	3.10@ 3.20	3.00@ 3.15
(325-425 lbs.) good	3.30@ 3.40	3.15@ 3.30	3.05@ 3.10	3.00@ 3.10	3.00@ 3.15
(325-550 lbs.) good	3.25@ 3.35	3.10@ 3.25	3.05@ 3.10	2.85@ 3.00	3.00@ 3.10
(275-550 lbs.) good	3.10@ 3.30	3.00@ 3.20	2.75@ 3.00	2.80@ 3.00	2.90@ 3.10
Sitr. pigs (100-130 lbs.) gd.-ch.	3.25@ 3.60	2.75@ 3.10	2.75@ 3.25	3.00@ 3.50
Av. cost & wt. Thurs. (Pigs excl.)	3.70-250 lbs.	3.63-220 lbs.	3.36-264 lbs.	3.44-238 lbs.

Slaughter Cattle and Calves:

STEERS (900-900 LBS.):					
Choice	6.25@ 7.00	6.00@ 6.50	6.00@ 6.50	6.00@ 6.50	5.75@ 6.50
Good	5.25@ 6.25	5.00@ 6.00	5.25@ 6.00	4.85@ 6.00	5.00@ 5.75
Medium	4.75@ 5.25	4.25@ 5.00	4.50@ 5.25	3.85@ 4.85	4.25@ 5.00
Common	3.75@ 4.75	3.50@ 4.25	3.50@ 4.50	3.25@ 3.85	3.25@ 4.25

STEERS (900-1100 LBS.):

Choice	6.25@ 7.00	6.00@ 6.50	5.75@ 6.50	5.75@ 6.50	5.75@ 6.50
Good	5.25@ 6.25	5.00@ 6.00	5.00@ 6.00	4.85@ 6.00	4.75@ 5.75
Medium	4.50@ 5.50	4.25@ 5.00	4.25@ 5.25	3.75@ 4.85	4.00@ 5.00
Common	3.50@ 4.50	3.50@ 4.25	3.25@ 4.50	3.25@ 3.85	3.00@ 4.00

STEERS (1100-1300 LBS.):

Choice	6.00@ 7.00	5.25@ 6.50	5.25@ 6.25	4.85@ 6.25	5.25@ 6.25
Good	4.75@ 6.00	4.50@ 6.00	4.50@ 5.50	4.35@ 5.75	4.25@ 5.50
Medium	4.25@ 5.25	4.25@ 5.00	4.00@ 5.00	3.75@ 4.85	3.75@ 4.50

STEERS (1300-1500 LBS.):

Choice	5.25@ 6.50	5.00@ 5.75	4.50@ 5.50	4.65@ 5.65	4.50@ 5.50
Good	4.50@ 5.50	4.50@ 5.00	4.00@ 5.00	4.00@ 4.85	4.00@ 4.75

HEIFERS (550-850 LBS.):

Choice	5.25@ 6.25	5.00@ 5.50	5.00@ 5.75	4.85@ 5.50	4.75@ 5.25
Good	4.75@ 5.00	4.50@ 5.00	4.50@ 5.00	4.25@ 4.85	4.25@ 4.75
Medium	3.50@ 4.75	3.50@ 4.50	3.25@ 4.50	3.75@ 4.25	4.00@ 4.25
Common	5.00@ 6.25	4.50@ 5.50	4.00@ 5.25	4.25@ 5.25

COWS:

Choice	3.50@ 4.75	3.25@ 4.50	2.75@ 4.25	3.00@ 4.25
Good	3.00@ 3.50	3.00@ 3.50	3.00@ 3.50	2.75@ 3.15	2.75@ 3.25
Com-med.	2.25@ 3.00	2.50@ 3.00	2.50@ 3.00	2.35@ 2.75	2.00@ 2.75
Low cutter and cutter	1.75@ 2.50	1.25@ 2.50	1.75@ 2.50	1.50@ 2.35	1.50@ 2.25

BULLS (YRLS. EX. BEEF):

Good-choice	2.75@ 3.25	2.50@ 3.00	2.35@ 3.00	2.50@ 2.75	2.25@ 2.75
Cul-med.	2.00@ 3.00	2.00@ 2.85	2.25@ 2.60	1.75@ 2.60	2.00@ 2.65

VEALERS (MILK-FED):

Good-choice	4.75@ 5.75	3.75@ 5.25	4.50@ 6.00	4.50@ 6.50	3.50@ 5.00
Medium	3.75@ 4.75	2.75@ 3.75	3.50@ 4.50	3.50@ 4.50	2.50@ 3.50
Cul-med.	2.75@ 3.75	1.50@ 2.75	2.50@ 3.50	2.00@ 3.00	1.50@ 2.50

CALVES (250-500 LBS.):

Good-choice	3.00@ 4.00	4.50@ 5.50	3.50@ 4.50	4.00@ 5.00	3.00@ 4.00
Cul-med.	2.00@ 3.00	2.25@ 4.50	2.50@ 3.50	2.00@ 4.00	2.00@ 3.00

Slaughter Sheep and Lambs:

SPRING LAMBS:					
Choice	7.50@ 8.50	7.25@ 8.00	6.25@ 6.75
Good	6.50@ 7.50	6.50@ 7.50	5.75@ 6.50
Medium	5.50@ 6.50	5.50@ 6.75	4.50@ 5.75

LAMBS:

(90 lbs. down) gd.-ch.	5.15@ 5.75	5.00@ 5.75	5.00@ 5.25	4.75@ 5.25	5.00@ 5.25
Com-med.	4.00@ 5.25	3.50@ 5.15	3.50@ 5.00	3.25@ 4.75	3.50@ 5.00
(90-98 lbs.) gd.-ch.	5.00@ 5.60	4.85@ 5.60	4.75@ 5.25	4.65@ 5.15	5.00@ 5.25
(98-110 lbs.) gd.-ch.	4.75@ 5.25	4.50@ 5.00

YEARLING WETHERS:

(90-110 lbs.) gd.-ch.	4.00@ 4.65	4.00@ 4.60	3.75@ 4.25	3.75@ 4.25	3.75@ 4.25
Medium	3.00@ 4.00	3.00@ 4.00	3.00@ 3.75	3.00@ 3.75	3.00@ 3.75

EWES:

(90-120 lbs.) gd.-ch.	2.50@ 3.00	2.00@ 2.75	2.25@ 2.60	1.75@ 2.40	2.25@ 3.00
(120-150 lbs.) gd.-ch.	2.00@ 2.85	1.75@ 2.50	2.00@ 2.50	1.50@ 2.25	2.00@ 2.75
(All weights) com-med.	1.25@ 2.50	1.00@ 2.00	1.00@ 2.25	1.00@ 1.75	1.00@ 2.25

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended April 8, 1933, with comparisons:

	Week ended, April 8.	Prev. week, 1932.	Cor. week, 1933.
CATTLE			
Chicago	22,632	22,025	24,420
Kansas City	18,172	17,722	13,361
Omaha	16,140	15,927	14,986
East St. Louis	13,054	14,512	12,271
St. Joseph	5,400	6,673	6,132
St. Paul	7,755	6,599	5,687
Wichita	2,113	2,016	2,041
Fort Worth	3,484	4,245
Philadelphia	1,695	1,592	1,788
Indianapolis	1,408	1,680	1,770
New York & Jersey City	3,677	6,844	8,575
Oklahoma City	3,925	3,310	3,803
Cincinnati	3,320	2,882	3,637
Denver	2,312	2,098	2,114
St. Paul	9,159	9,267
Milwaukee	2,776	2,880
Total	118,658	119,511	104,810
HOGS			
Chicago	99,985	92,110	85,516
Kansas City	50,718	49,489	40,204
Omaha	54,337	42,065	43,512
East St. Louis	38,953	41,167	44,904
St. Joseph	18,959	21,374	14,658
St. Paul	36,917	23,268	23,339
Wichita	13,601	11,513	11,820

Fort Worth	12,930	5,424
Philadelphia	17,360	16,262	16,518
Indianapolis	15,064	17,628	14,841
New York & Jersey City	42,879	41,733	40,356
Oklahoma City	14,784	12,450	7,636
Cincinnati	18,260	17,557	20,374
Denver	12,164	9,143	8,485
St. Paul	23,404	22,807
Milwaukee	8,948	8,455
Total	472,603	439,951	386,587

SHEEP.

Chicago	70,621	59,318	47,343
Kansas City	61,298	42,137	31,128
Omaha	20,637	28,247	26,452
East St. Louis	13,349	8,285	8,427
St. Joseph	23,851	21,374	24,307
St. Paul	9,429	8,109	8,183
Wichita	3,190	4,072	3,248
Fort Worth	13,409	22,595
Philadelphia	5,938	7,043	9,326
Indianapolis	1,484	2,001	1,403
New York & Jersey City	63,983	60,844	70,358
Oklahoma City	1,857	1,863	3,739
Cincinnati	2,335	3,063	6,000
Denver	6,054	4,598	5,058
St. Paul	3,880	9,056
Milwaukee	682	262
Total	287,088	273,801	276,657

Do you allow proper dockage for all sows killed? Read chapter 2 of "PORK PACKING," just published by The National Provisioner.

RECEIPTS AT CENTERS

SATURDAY, APRIL 8, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	100	6,000	7,000
Kansas City	150	700	600
Omaha	50	1,800	4,000
St. Louis	150	3,000	100
St. Joseph	100	1,000	500
St. Paul	200	2,000	1,500
St. Paul	150	1,200	200
Fort Worth	150	500	500
Milwaukee	100	200	100
Denver	200	400	8,900
Louisville	100	500	100
Wichita	200	900	100
Indianapolis	100	2,000	100
Pittsburgh	100	300	300
Cincinnati	400	2,500	600
Buffalo	100	700
Cleveland	100	300	200
Nashville	100	500	100

MONDAY, APRIL 10, 1933.

Chicago	11,000	35,000	25,000
Kansas City	11,000	5,000	8,500
Omaha	6,000	9,500	9,000
St. Louis	4,400	14,500	4,000
St. Joseph	1,700	4,500	4,500
St. Paul	3,000	6,000	3,000
St. Paul	2,900	5,500	9,000
Fort Worth	2,000	4,200	9,000
Milwaukee	1,200	400	400
Denver	2,400	4,300	7,200
Louisville	500	300	800
Wichita	2,600	3,200	1,200
Indianapolis	600	6,000	1,000
Pittsburgh	600	3,800	3,000
Cincinnati	900	5,200	1,400
Buffalo	1,100	6,900	6,600
Cleveland	700	2,800	3,000
Nashville	200	800	400

TUESDAY, APRIL 11, 1933.

Chicago	7,500	15,000	12,000
Kansas City	5,000	4,500	8,000
Omaha	5,000	6,500	7,500
St. Louis	2,500	9,000	3,000
St. Joseph	1,700	3,000	7,000
St. Paul	2,500	5,000	1,000
St. Paul	1,800	6,000	5,000
Fort Worth	1,800	2,500	5,000
Milwaukee	200	1,800	200
Denver	800	1,200	14,000
Louisville	200	500	700
Wichita	1,000	2,000	800
Indianapolis	1,500	7,000	800
Pittsburgh	900	500
Cincinnati	2,500	500
Buffalo	100	600	100
Cleveland	300	1,500	1,700
Nashville	100	200	1,000

WEDNESDAY, APRIL 12, 1933.

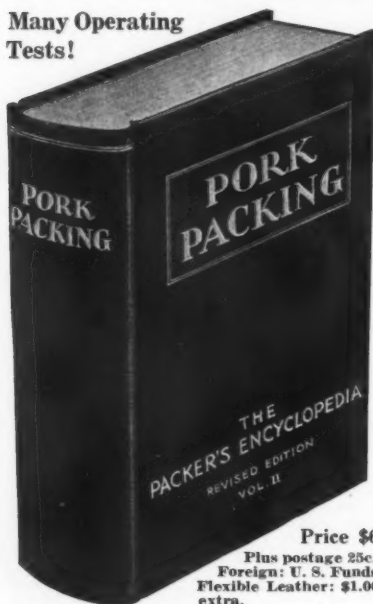
Chicago	7,500	15,000	12,000
Kansas City	4,000	4,000	9,000
Omaha	4,800	7,000	11,000
St. Louis	2,200	7,000	3,500
St. Joseph	1,500	3,000	6,500
St. Paul	1,400	5,500	2,500
St. Paul	2,000	6,500	500
Fort Worth	1,500	1,800	5,000
Milwaukee	800	1,500	300
Denver	600	2,000	15,300
Louisville	200	1,300	400
Wichita	800	1,700	900
Indianapolis	1,200	6,000	500
Pittsburgh	200	1,200	800
Cincinnati	600	4,000	900
Buffalo	100	1,500	500
Cleveland	200	1,300	1,400
Nashville	100	1,000	1,300

THURSDAY, APRIL 13, 1933.

Chicago	5,000	17,000	12,000
Kansas City	2,000	4,500	7,000
Omaha	3,700	10,000	5,500
St. Louis	2,500	10,000	2,500
St. Joseph	1,400	6,000	1,500
Sioux City	2,500	8,000	3,500
St. Paul	1,900	6,000	2,500
Fort Worth	1,400	1,500	3,000
Milwaukee	500	1,800	750
Denver	400	2,800	1,500
Louisville	100	100	400
Wichita	400	2,000	1,200
Indianapolis	800	6,000	500
Pittsburgh	400	2,300	1,000
Cincinnati	500	5,500	600
Buffalo	100	1,000	1,000
Cleveland	200	3,000	1,000
Nashville	100	500	700

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- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
- XIV—Sausage and Cooked Meats
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Chicago Section

Erwin Freund, president of the Visiting Corporation, Chicago, sailed last week for Europe on a combined business and pleasure trip.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 16,009 cattle, 8,475 calves, 19,921 hogs, 28,628 sheep.

John J. Dupps, jr., vice president of the Cincinnati Butchers Supply Corp., Cincinnati, O., was a business visitor in Chicago the latter part of last week.

Recent fish market glut in Chicago is said to be due to carloads of product arriving from Clearwater, Fla., where Norman J. Allbright has been vacationing.

Harry L. McWilliams, vice president, and William Posposhil, manager of the beef department, Dold Packing Co., Omaha, Neb., transacted business in the city this week.

Provision shipments from Chicago for the week ended April 8, 1933, with comparisons, were as follows:

	Week Apr. 8.	Previous week.	Same week, '32.
Cured meats, lbs....	20,424,000	17,332,000	10,691,000
Fresh meats, lbs....	35,184,000	38,910,000	32,238,000
Lard, lbs.	4,805,000	4,915,000	4,295,000

Meat plant traffic managers who attended a meeting at the Institute of American Meat Packers this week included G. A. Saddy, Oscar Mayer & Co., Madison, Wis.; Charles E. Mallory, Kingan & Co., Indianapolis, Ind., and Harry W. Davis, John Morrell & Co., Ottumwa, Ia.

Dr. Millard Langfeld, superintendent of laboratories within the operating department of the Cudahy Packing Co., with headquarters at Omaha, Neb., retired from service on April 1. Dr. Langfeld was a veteran packinghouse scientist, and presided at many scientific meetings of the Institute of American Meat Packers.

Packers who attended committee meetings at the Institute of American Meat Packers this week included E. A. Schenk, vice president, Columbus Packing Co., Columbus, O.; W. E. Felin, president, John J. Felin & Co., Inc., Philadelphia, Pa.; Robert S. Sinclair, president, and W. R. Sinclair, vice president and treasurer, Kingan & Co., Indianapolis, Ind.; J. C. Stentz, treasurer, John Morrell & Co., Ottumwa, Ia.; Jay C. Hormel, president, Geo. A. Hormel & Co., Austin, Minn.; Jay E. Decker, president, and F. G. Duffield, vice president, Jacob E. Decker & Sons Co., Mason City, Ia.; Louis W. Kahn, president, the E. Kahn's Sons Co., Cincinnati, O.

FRANK CARPENTER IS GONE.

Frank G. Carpenter, district sales representative for the Cincinnati Butchers' Supply Corp., and for many years a packinghouse operating executive, died suddenly at Muncie, Ind., on April 11 as the result of injuries sustained in a fall from a hotel window. He had posted his usual report to the home office on the evening of that day, and was apparently in his usual genial spirits. When found where he had fallen he was unconscious and passed away without being able to explain the cause of the fall.

He was 53 years of age and leaves a wife and two children at their home in Columbus, O. He was well-known as chief engineer in plants of Swift & Company, Chicago, P. Burns & Co., Calgary, Alta., and the Columbus Packing Co., Columbus, O. He had a wide acquaintance among packinghouse operatives and was a popular member of the "Boss" staff. Interment was at Orion, Mich.

MORE CATTLE ON FEED.

There were about 10 per cent more cattle on feed for market in the 11 Corn Belt states on April 1 this year than on the same date in 1932, according to the estimate of the United States Department of Agriculture. This percentage increase amounts to about 130,000 head, when applied to the estimated number on feed April 1, 1932, based upon records of marketings and other information. Compared with April, 1931, there is a decrease of 181,000 head and compared with the five-year average a decrease of 40,000 head.

Increase was general over the entire area, with decreases shown in only two states, Wisconsin and Kansas. In the area east of the Mississippi the increase this year was about 13 per cent and in the area west of the river the increase was about 9 per cent. The number on feed in the eastern area, is considerably above the average of the previous 5 years while the number in the western area is below this five-year average, although larger than a year ago.

Shipments of stocker and feeder cattle inspected through stockyards markets into the cornbelt during the 9 months period July, 1932 to March, 1933, inclusive, were about 4 per cent smaller than for the same period a year earlier. For the three months, January to March, this year, however, such shipments were 29 per cent larger than a year earlier. Direct shipments, not going through stockyards, were considerably larger for the 9 months ending in March this year than for the same period a year earlier.

JUNIOR MEAT PACKERS MEET.

(Special Report to The National Provisioner.)

Chicago, April 12, 1933.

The Junior Meat Packers' Association, a group of younger packinghouse and sales executives, met this week for their annual meeting and election of officers. Charles Kramer, president of Kramer & Co., and president of the club, called the meeting to order at So-and-So's Place.

This association was formed in 1929 for the purpose of bringing about closer relationship among junior executives, who ordinarily do not have an opportunity to renew acquaintances except at the annual banquet of the Institute of American Meat Packers, when their respective companies give them free tickets.

Because of the pressure of business the association has had very few meetings, but president Kramer vigorously denied that this gathering had anything to do with the advent of 3.2 beer. An outsider who dropped in doubted this, though treasurer Edward Branding reassured him that pretzels were served also at previous meetings, and that the large steins were simply left-over jelly glasses.

Mr. Branding indicated that the treasury was in a sound position and that all assets were extremely liquid. "Herbe" Welhener, of Wilson & Co., a new member who came within three votes of being blackballed, had a great deal to say.

A committee of the entire membership consented to make a thorough survey of the close relationship between increased sales of sausage products and beer. Joe Hurley indicated in no uncertain manner that here was a project worthy of the unstinted sympathetic support of each member. "Boys," he said, "we must get to the very bottom of this, letting the foam splash where it may."

A motion to discuss the proposed thirty-hour week was tabled, as it appears that the entire membership feared their companies might put this into effect. Also tabled was the motion to open permanent headquarters in the Loop, as it was argued that the Yards were too far away.

Officers re-elected were: Chas. Kramer, president, Kramer & Co.; Wm. Winkler, cut meats department, Armour & Company, vice-president; Edward Branding, cut meats department, Wilson & Co., treasurer; Dewey Levering, selected meat department, Armour and Company, secretary; and Joe Hurley, general manager, Progressive Packing Co., guardian of the outer portals.



PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
April 13, 1933.

REGULAR HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	9	9 1/4	10
10-12	8 1/2	8 3/4	9 1/4
12-14	8 1/2	8 3/4	8 3/4
14-16	8 1/2	8	8 1/2
16-18	8 1/2	8	8 1/2
16-18 range	8 1/2	8	8 1/2

BOILING HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18	8 1/2	8	8 1/2
18-20	8 1/2	8	8 1/2
20-22	8 1/2	8	8 1/2
16-22 range	8 1/2	8	8 1/2

SKINNED HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	9 1/4	8 3/4	9 1/4
12-14	9	8 1/2	9
14-16	8 3/4	8 1/2	8 3/4
16-18	8 1/2	8 1/2	8 1/2
18-20	8 1/2	8 1/2	8 1/2
20-22	8 1/2	8 1/2	8 1/2
22-24	7 3/4	7 3/4	7 3/4
24-26	7 3/4	7 3/4	7 3/4
26-30	7	7 1/2	7 1/2
30-35	6 1/2	6 1/2	6 1/2

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	5	4 1/4	5 1/4
6-8	4 1/4	4 1/4	5
8-10	4 1/4	4 1/4	5
10-12	4 1/4	4 1/4	4 1/4
12-14	4 1/4	4 1/4	4 1/4

BELLIES.

	Green Sq. Sdls.	Cured S. F.	Dry Cured.
6-8	8	7 1/2	8 1/4
8-10	7 1/2	7 1/2	8
10-12	7	7 1/2	7 1/2
12-14	6 1/2	6 1/2	7
14-16	6	6	6 1/2
16-18	5 1/2	5 1/2	6 1/4

D. S. BELLIES.

	Clear Standard.	Fancy.	Rib.
14-16	5 1/2	6	5 1/2
16-18	5 1/2	6	5 1/2
18-20	5 1/2	5 1/2	5 1/2
20-25	5 1/2	5 1/2	5 1/2
25-30	5 1/2	5 1/2	5 1/2
30-35	5 1/2	5 1/2	5 1/2
35-40	5 1/2	5 1/2	5 1/2
40-50	5 1/2	5 1/2	5 1/2
50-60	5 1/2	5 1/2	5 1/2

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	3 1/4	4 1/4
10-12	3 1/4	4 1/4
12-14	4	4 1/4
14-16	4 1/4	4 1/4
16-18	4 1/4	4 1/4
18-20	4 1/4	4 1/4
20-25	4 1/4	5 1/4

OTHER D. S. MEATS.

Extra Short Cleats	35-45	5 1/2n
Extra Short Ribs	35-45	5 1/2n
Regular Plates	6-8	3 1/2
Clear Plates	4-6	4
Jowl Butts	3	3
Green Square Jowls	3 1/2	3 1/2
Green Rough Jowls	3 1/2	3 1/2

LARD.

Prime Steam, cash	4.32 1/2
Prime Steam, loose	3.77 1/2
Refined, in export boxes—N. Y.	5.17 1/2
Neutral, in tierces	5.50
Raw Leaf	3.75

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, APRIL 8, 1933.

	Open.	High.	Low.	Close.
LARD—				
May	4.37 1/2	4.50	4.37 1/2	4.27 1/2 ax
July	4.40	4.52 1/2	4.40	4.37 1/2 b
Sept.	4.52 1/2	4.52 1/2	4.50	4.50 ax
Oct.	4.52 1/2	4.52 1/2	4.50	4.37 1/2 n

MONDAY, APRIL 10, 1933.

	Open.	High.	Low.	Close.
LARD—				
May	4.40	4.52 1/2	4.40	4.27 1/2—b
July	4.40	4.52 1/2	4.40	4.40 ax
Sept.	4.52 1/2	4.52 1/2	4.50	4.32 1/2 ax
Oct.	4.52 1/2	4.52 1/2	4.50	4.37 1/2 n

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
May	5.00n	5.00n	5.00n	5.00n
July	5.25n	5.25n	5.25n	5.25n

TUESDAY, APRIL 11, 1933.

	Open.	High.	Low.	Close.
LARD—				
May	4.32 1/2	4.45	4.32 1/2	4.45 ax
July	4.45	4.57 1/2	4.45	4.50
Sept.	4.60	4.67 1/2	4.60	4.67 1/2 ax
Oct.	4.65	4.70	4.65	4.70b

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
May	5.07 1/2 b	5.07 1/2 b	5.07 1/2 b	5.07 1/2 b
July	5.32 1/2 b	5.32 1/2 b	5.32 1/2 b	5.32 1/2 b

WEDNESDAY, APRIL 12, 1933.

	Open.	High.	Low.	Close.
LARD—				
May	4.42 1/2	4.42 1/2	4.40	4.40 ax
July	4.55	4.55	4.50	4.50
Sept.	4.65	4.70	4.62 1/2	4.62 1/2 ax
Oct.	4.70	4.70	4.70	4.70 ax

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
May	5.25	5.25	5.25	5.25b
July	5.50	5.50	5.50	5.50 ax

THURSDAY, APRIL 13, 1933.

	Open.	High.	Low.	Close.
LARD—				
May	4.30	4.50	4.30	4.45 ax
July	4.45	4.57 1/2	4.45	4.55 ax
Sept.	4.62 1/2	4.70	4.62 1/2	4.67 1/2
Oct.	4.72 1/2	4.72 1/2	4.72 1/2	4.72 1/2 ax
Nov.	4.62 1/2	4.72 1/2	4.62 1/2	4.72 1/2 b

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
May	5.20	5.20	5.20	5.20b
July	5.45	5.45	5.45	5.45b

FRIDAY, APRIL 14, 1933.

HOLIDAY—NO MARKET.

Key: ax, asked; b, bid; n, nominal; —, split.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 13, 1933, show exports from that country were as follows: To the United Kingdom, 125,188 quarters; to the Continent, 7,352. Exports the previous week were: To England, 57,871 quarters; to Continent, 12,297.

ANIMAL OILS.

Prime edible lard oil	@ 8
Headlight burning oil	@ 6 1/2
Extra winterstrained	@ 6 1/2
Extra lard oil	@ 6
Extra No. 1	@ 5 1/2
No. 1 lard oil	@ 5 1/2
No. 2 lard oil	@ 5 1/2
Acidless tallow oil	@ 5
20° C. T. neatsfoot oil	@ 12 1/4
Pure neatsfoot	@ 8 1/4
Special neatsfoot	@ 6 1/4
Extra neatsfoot	@ 6
No. 1 neatsfoot	@ 5 1/2

Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	..\$1.30 @1.32 1/2
Oak pork barrels, black iron hoops	..1.35 @1.37 1/2
Ash pork barrels, galv. iron hoops	..1.37 1/2 @1.40
Oak pork barrels, galv. iron hoops	..1.42 1/2 @1.45
White oak ham tierces	..2.00 @2.02 1/2
Red oak lard tierces	..1.70 @1.72 1/2
White oak lard tierces	..1.75 @1.77 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended April 8, 1933:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended—	Jan. 1, 1933 to
	Apr. 9, 1933.	Apr. 1, 1933.*
	M lbs.	M lbs.
Total	827	509
To Belgium	47	140
United Kingdom	731	417
Other Europe	22	19
Cuba	70	12
Other countries	4	15

BACON, INCLUDING CUMBERLANDS.

	Week ended—	Jan. 1, 1933 to
	Apr. 9, 1933.	Apr. 1, 1933.*
	M lbs.	M lbs.
Total	269	150
To Germany	12	725
United Kingdom	178	540
Other Europe	90	10
Cuba	122	30
Other countries	1	7

PICKLED PORK.

	Week ended—	Jan. 1, 1933 to
	Apr. 9, 1933.	Apr. 1, 1933.*
	M lbs.	M lbs.
Total	90	170
To United Kingdom	12	12
Other Europe	3	4
Canada	68	50
Other countries	7	10

LARD.

	Week ended—	Jan. 1, 1933 to
	Apr. 9, 1933.	Apr. 1, 1933.*
	M lbs.	M lbs.
Total	6,085	5,657
To Germany	349	1,202
Netherlands	11	450
United Kingdom	3,963	3,569
Other Europe	147	500
Cuba	60	340
Other countries	1,555	476

TOTAL EXPORTS BY PORTS.

	Week ended April 8, 1933.
	Hams and shoulders, M lbs.
Total	827
Boston	1,202
Detroit	90
Port Huron	271
Key West	70
New Orleans	4
New York	482
Philadelphia	243
Baltimore	10

DESTINATION OF EXPORTS.

	Week ended April 8, 1933.
	Hams and shoulders, M lbs.
Exported to:	
United Kingdom (total)	731
Liverpool	450
London	200
Manchester	80
Glasgow	13
Other United Kingdom	66

	Week ended April 8, 1933.
	Lard, M lbs.
Exported to:	
Germany (total)	349
Hamburg	344
Other	5

*Corrected to February 28, 1933.

†Exports to Europe only.

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. l. Chicago	..10 1/4	
Saltwater, 25 bbl. lots, f.o.b. N. Y.		
Dbl. refined granulated	..6 1/4	5.00
Small crystals	..7 1/4	
Medium crystals	..7 1/2	
Large crystals	..8	
Bbl. retd. gran. nitrate of soda	..3 1/2	3.25
Less than 25 bbl. lots, 1/2 c. more.		

	Price
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago	..\$6.90
bulk	..\$6.80
Medium, carlots, per ton, f.o.b. Chicago	..\$6.80
bulk	..\$6.70
Rulk, carlots, per ton, f.o.b. Chicago	..\$6.70

	Price
Sugar—	
Raw sugar, 96 basis, f.o.b. New Or-	
leans	..@3.00
Second sugar, 90 basis	..None
Syrup testing, 63 to 65 combined su-	
crose and invert, New York	..@ .38
Standard gran. f.o.b. refiners (2%)	..@4.20
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%	..@3.45
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	..@3.35

SPICES.

	Whole.	Ground.
Allspice	..6	7 1/4
Cinnamon	..12	18
Cloves	..12	14
Coriander	..5	6
Ginger	..8	8
Mace, Banda	..36	40
Nutmeg	..15	15
Pepper, black	..9	10
Pepper, Cayenne	..20	20
Pepper, red	..16	16
Pepper, white	..11	12

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended April 12, 1933.	Cor. week, 1932.
400-600	11 @ 11½	14½ @ 15
600-800	10½ @ 11	14½ @ 15
800-1000	8½ @ 9	14½ @ 15
Good native steers—		
400-600	9½ @ 10½	12½ @ 13½
600-800	8½ @ 9½	12½ @ 13½
800-1000	7½ @ 8	12½ @ 13½
Medium steers—		
400-600	8½ @ 9	10½ @ 12½
600-800	8 @ 8½	10½ @ 11½
800-1000	7½ @ 8	11 @ 11½
Heifers, good, 400-600	8½ @ 10	11 @ 14
Cows, 400-600	6½ @ 6½	7 @ 9
Hind quarters, choice	@ 14½	@ 20½
Fore quarters, choice	@ 8	@ 10½

Beef Cuts.

Steer loins, prime	@ 17	@ 32
Steer loins, No. 1	@ 14	@ 31
Steer loins, No. 2	@ 13	@ 24
Steer short loins, prime	@ 22	@ 45
Steer short loins, No. 1	@ 17	@ 43
Steer short loins, No. 2	@ 15	@ 30
Steer loin ends (hips)	@ 13	@ 20
Steer loin ends, No. 2	@ 12	@ 20
Cow short loins	@ 9	@ 16
Cow loin ends (hips)	@ 9	@ 14
Steer ribs, prime	@ 12	@ 20
Steer ribs, No. 1	@ 11	@ 18
Steer ribs, No. 2	@ 10	@ 15
Cow ribs, No. 3	@ 7	@ 9
Steer rounds, prime	@ 9½	@ 13
Steer rounds, No. 1	@ 8½	@ 12½
Steer rounds, No. 2	@ 8½	@ 12
Steer chuck, prime	@ 5	@ 9½
Steer chuck, No. 1	@ 7	@ 9
Steer chuck, No. 2	@ 7	@ 9
Cow rounds	@ 7½	@ 9
Cow chuck	@ 7	@ 9
Steer plates	@ 5	@ 7½
Medium plates	@ 3	@ 4½
Briskets, No. 1	@ 9	@ 13
Steer navel ends	@ 3	@ 4½
Cow navel ends	@ 3½	@ 4½
Fore shanks	@ 6	@ 8
Hind shanks	@ 4	@ 6
Strip loins, No. 1	@ 28	@ 48
Strip loins, No. 2	@ 25	@ 43
Striploin butts, No. 1	@ 17	@ 27
Striploin butts, No. 2	@ 12	@ 17
Beef tenderloins, No. 1	@ 40	@ 60
Beef tenderloins, No. 2	@ 35	@ 50
Rump butts	@ 14	@ 18
Flank steaks	@ 12	@ 18
Shoulder clods	@ 9	@ 9
Hanging tenderloins	@ 5½	@ 8
Insides, green, 6@8 lbs.	@ 10	@ 14
Outsides, green, 5@6 lbs.	@ 8	@ 11
Knuckles, green, 5@6 lbs.	@ 8½	@ 9

Beef Products.

Brains (per lb.)	@ 5	@ 5
Hearts	@ 4	@ 3½
Tongues	@ 14	@ 16
Sweetbreads	@ 15	@ 17
Ox-tail, per lb.	@ 5	@ 10
Fresh tripe, plain	@ 4	@ 4
Fresh tripe, H. O.	@ 8	@ 8
Livers	@ 14	@ 17
Kidneys, per lb.	@ 8	@ 11

Veal.

Choice carcass	8 @ 9	9 @ 10
Good carcass	6 @ 8	7 @ 8
Good saddles	@ 13	14 @ 15
Good racks	@ 7	8 @ 9
Medium racks	@ 5	5 @ 6

Veal Products.

Brains, each	@ 8	@ 7
Sweetbreads	@ 25	@ 50
Calf livers	@ 20	@ 50

Lamb.

Choice lambs	@ 13	@ 17
Medium lambs	@ 11	@ 15
Choice saddles	@ 15	@ 19
Medium saddles	@ 13	@ 17
Choice foers	@ 10	@ 15
Medium foers	@ 8	@ 13
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 9	@ 10
Lamb kidneys, per lb.	@ 15	@ 20

Mutton.

Heavy sheep	@ 5	@ 6
Light sheep	@ 9	@ 10
Heavy saddles	@ 7	@ 9
Light saddles	@ 12	@ 13
Heavy foers	@ 4	@ 4
Light foers	@ 6	@ 7
Mutton legs	@ 12	@ 14
Mutton loins	@ 8	@ 10
Mutton stew	@ 4	@ 5
Sheep tongues, per lb.	@ 10	@ 10
Sheep heads, each	@ 8	@ 12

Fresh Pork, etc.

Pork loins, 8@10 lbs. av.	@ 9	@ 13½
Picnic shoulders	@ 6	@ 7
Skinned shoulders	@ 6½	@ 7½
Tenderloins	@ 13	@ 20
Spare ribs	@ 5	@ 7
Bacon fat	@ 6	@ 7
Boston butts	@ 8	@ 9
Boneless butts, cellar trim.	@ 11	@ 11½
2@4	@ 5	@ 6
Hocks	@ 4	@ 5
Tails	@ 2	@ 3
Neck bones	@ 4	@ 5
Slip bones	@ 5	@ 6
Blade bones	@ 2	@ 3
Pigs' feet	@ 5	@ 5
Kidneys, per lb.	@ 4	@ 3
Livers	@ 6½	@ 8
Brains	@ 3	@ 4½
Ears	@ 3	@ 5
Snouts	@ 4	@ 5
Heads	@ 4	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 17
Country style sausage, fresh in link	@ 14
Country style sausage, fresh in bulk	@ 11
Country style pork sausage, smoked	@ 14
Frankfurts in sheep casings	@ 17
Frankfurts in hog casings	@ 16
Bologna in beef bungs, choice	@ 13
Bologna in beef middles, choice	@ 14
Liver sausage in beef rounds	@ 11
Smoked liver sausage in hog bungs	@ 16
Liver sausage in hog bungs	@ 15
Head cheese	@ 13
New England luncheon specialty	@ 15
Minced luncheon specialty, choice	@ 14
Tongue sausage	@ 17½
Blood sausage	@ 13½
Souse	@ 14½
Polish sausage	@ 13

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 30
Thuringer cervelat	@ 11
Farmer	@ 20
Holsteiner	@ 18
B. C. salami, choice	@ 31
Milano salami, choice, in hog bungs	@ 28
B. C. salami, new condition	@ 14
Frisses, choice, in hog middles	@ 23
Genoa style salami	@ 31
Pepperoni	@ 21
Mortadella, new condition	@ 14
Capicola	@ 30
Italian style hams	@ 21
Virginia hams	@ 32

SAUSAGE MATERIALS.

Regular pork trimmings	@ 3
Special lean pork trimmings	@ 7
Extra lean pork trimmings	@ 6
Pork cheek meat	@ 4
Pork hearts	@ 3½
Pork livers	@ 3½
Native boneless bull meat (heavy)	@ 6
Boneless chucks	@ 5½
Shank meat	@ 5½
Beef trimmings	@ 5
Beef cheeks (trimmed)	@ 4
Dressed canners, 8½ and up	@ 4½
Dressed cutter chops, 400 lbs. and up	@ 4½
Dr. bologna hams, 600 lbs. and up	@ 3
Beef tripe	@ 7
Pork tongues, canner trim, S. P.	@ 7

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.26
Domestic rounds, 140 pack	.35
Export rounds, wide	.45
Export rounds, medium	.30
Export rounds, narrow	.36
No. 1 weasands	.12
No. 2 weasands	.08½
No. 1 bungs	.12½ @ 14
No. 2 bungs	.12½ @ 14
Middles, regular	.110
Middles, select wide, 2@2½ in. diam	1.35
Middles, select, extra wide, 2½ in. and over	2.10
Dried bladders:	
12-15 in. wide, flat	.90
10-12 in. wide, flat	.80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.30 @ 35

Hog casings:	
Narrow, per 100 yds.	1.65
Narrow, special, per 100 yds.	1.35
Medium, regular	.95
Wide, per 100 yds.	.80
Extra wide, per 100 yds.	.75
Export bungs	.23
Large prime bungs	.19
Medium prime bungs	.10
Small prime bungs	.5½ @ 6½
Middles, per set	.20
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.25
Large tins, 1 to crate	5.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.25
Large tins, 1 to crate	6.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	4.50
Large tins, 1 to crate	5.25

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 5½
Clear bellies, 14@16 lbs.	@ 5½
Rib bellies, 25@30 lbs.	@ 5½
Fat backs, 10@12 lbs.	@ 3½
Fat backs, 14@16 lbs.	@ 4½
Regular plates	@ 3

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 13½
Fancy skd. hams, 14@16 lbs.	@ 14½
Standard reg. hams, 14@16 lbs.	@ 12½
Picnics, 4@8 lbs.	@ 9
Fancy bacon, 6@8 lbs.	@ 16½
Standard bacon, 6@8 lbs.	@ 13½
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@ 25
Outsides, 6@9 lbs.	@ 20
Knuckles, 5@9 lbs.	@ 26
Cooked hams, choice, skin on, fattened	@ 18
Cooked hams, choice, skinless, fattened	@ 18
Cooked picnics, skin on, fattened	@ 16
Cooked picnics, skinless, fattened	@ 16½
Cooked loin roll, smoked	@ 26

BARRELED PORK AND BEEF.

Mess pork, regular	@ 14.00
Family back pork, 24 to 34 pieces	@ 14.00
Family back pork, 35 to 45 pieces	@ 14.00
Clear back pork, 40 to 50 pieces	@ 11.50
Clear plate pork, 25 to 35 pieces	@ 10.50
Brisket pork	@ 10.00
Bean pork	@ 10.00
Plate beef	@ 15.00
Extra plate beef, 200 lb. bbls.	@ 16.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	13.25
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, short cut, 200-lb. bbl.	35.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 9
Nut. 1-lb. cartons, f.o.b. Chicago	@ 7½
(30- and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 10

LARD.

Prime steam, cash	@ 3.87½
Prime steam, loose	@ 4.32
Refined lard, tierces, f.o.b. Chicago	@ 5½
Kettle rendered, tierces, f.o.b. Chgo.	@ 5½
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 5½
Neutral, in tierces, f.o.b. Chicago	@ 6
Compound, vegetable, tierces, c.a.f.	@ 6

OLEO OIL AND STEARINE.

Extra oleo oil	@ 5½
Prime No. 1 oleo oil	@ 5
Prime No. 2 oleo oil	@ 4½
Prime No. 3 oleo oil	@ 3½
Prime oleo stearine, edible	@ 3½

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible, tallow, under 1% acid, 45 titre.	3 @ 3½
Prime packers' tallow	2½ @ 3
No. 1 tallow, 10% f.f.a.	2½ @ 2½
No. 2 tallow, 40% f.f.a.	1½ @ 2
Choice white grease	@ 2½
A-White grease	2½ @ 2½
B-White grease, maximum 5% acid	2½ @ 2½
Yellow grease, 10@15%	2 @ 2½
Brown grease, 40% f.f.a.	1½ @ 1½

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	2½ @ 3
Valley points, prompt	6½ @ 6½
White, deodorized, in bbls., f.o.b. Chgo.	6½ @ 6½
Yellow, deodorized	6½ @ 6½
Soap stock, 50% f.f.a., f.o.b.	5 @ 5
Corn oil, in tanks, f.o.b. mills	@ 3½
Soybean oil, f.o.b. mills	3½ @ 3½
Cocoyant oil, seller's tanks, f.o.b. const.	2½ @ 2½
Refined in bbls., f.o.b. Chicago	6 @ 6½

Retail Section

Dealer and Customer

What Meat Retailer Should Do to Preserve Trade Good Will

By B. F. McCarthy*

It is sometimes said that meat retailers are more concerned with making profits than with serving the best interests of their customers.

With some exceptions nothing could be further from the truth. The charge, however, is serious enough to warrant attention.

Business people as a rule realize that purely selfish business transactions sooner or later are sure to lead to loss of patronage and finally, liquidation. Practices which might lead one to believe that interest in customers is lacking are often found in stores dependent on transients for an appreciable part of their trade.

Such stores frequently operate on narrow gross margins, sell for cash, and depend for success upon the "bargain price appeal" rather than the personal touch. In such stores customers frequently receive little personal attention. Most bargain hunters who patronize such stores are more interested in making their money go as far as possible than in receiving special attention, and are satisfied when they walk out of the store feeling their money was well spent.

Indifference to Customers.

In some stores, however, the lack of friendly contact reaches a point where it amounts to indifference and at times clerks are actually discourteous. That is bad. It is true that the kind of service given in some of the higher-class stores where prices are "long" cannot be given where margins are "close," and many people have to be waited on in a short period of time. But clerks serving the larger number should be just as carefully trained in handling customers.

A successful transient store proprietor once said to the writer: "My transient customers are no different from the regular customers who patronize the middle-of-the-block markets except that they buy from me less often."

This, we believe, is generally true.

He went on to explain that he regarded all transients as potential regular customers. He apparently felt that the perpetuity of his volume business depended upon having the transients

come to his store to buy again and again and eventually become regular patrons.

The cycle is larger and takes longer to complete, but in other respects things are very similar. If such customers are well treated there is no reason why they should not be expected to return to buy, but if they become displeased it is more than likely that they will stay away.

Causes of Discourtesy.

Discourtesy or indifference to patrons may be the result of many things. Lack of tact in handling customers, neglect, a sour face, a gruff voice, failure to pay attention to questions asked while busy, are among the things which offend customers.

Broadly speaking, any offense given to a customer may be classed as discourtesy. Some customers are not pleasant themselves, but the well trained clerk and the diplomatic owner always have enough understanding and self-control to deal pleasantly with the most trying situations.

When a customer becomes displeased with her dealer she is apt to think of him as caring only for the profit he realizes from her patronage and in such cases this thought adds to her bitterness. If she happens to be one who has been trading regularly in the store the bitterness is intensified by that fact. In such a case she feels that she should have been treated as a friend.

It is more than likely the impression

that meat retailers place self-interest above customer service has been largely fostered and disseminated by customers whose feelings have been hurt.

Develop the Human Side.

Retailers as a group have done comparatively little publicly to set themselves right in this matter. Many of the leading meat retailers today belong to associations made up of their brother craftsmen. At meetings of their associations many things for the betterment of their business are discussed. An outsider attending such meetings might get the impression that the members thought only of themselves, and were concerned in their customers only to the extent of getting all they could from them for goods and service.

The other side—the human side—is largely ignored.

However, anyone who has had close contact with meat retailers for any considerable time knows that each one of them maintains very friendly business relations with most of his regular customers. Not only that, but there are few meat retailers who have not helped many of their customers over rough financial spots.

They have extended credit when a strict application of business principles would have refused it. They have patronized local entertainments, and given within their means for many community enterprises in which their customers were interested. In many, many cases they have been very lenient in their collection policies and hundreds of thousands of dollars have been written off their books rather than attempt collecting through prosecution.

They have been very helpful to their customers in supplying them just what was most suitable for special dinners as well as for regular meals. The right



INTERESTING WINDOW DISPLAY FEATURES HOG CARCASSES.

This attractive window display was used recently by the Lussier Beef Co., Manchester, N. H. Dressed hogs can be used to advantage in many ways to attract attention. One retailer recently built a boxing match display in his window which included two hog boxers and their seconds. Hog spectators were the audience. Another hitched two carcasses to a small wagon in which was seated another hog in hat, spectacles and a long white beard. In the wagon were a number of small pigs on their way to market.

Displays such as these are always sure to attract more attention than simple displays of cuts.

*Written by the marketing specialist of the U. S. Bureau of Agricultural Economics at New York for Brooklyn dealers.

kind of retailer has been trusted fully and the confidence his word has given has been prized by the discriminating hostess.

Has a Real Interest.

As standardization of quality of food products has been brought about through better grading, packaging and identification the retailer has thrown his full support into the movement, and he tells his customers about the advantages of the identified products he handles. He has added to his personal judgment and character the guarantee of the United States government. He has a real interest in his customers, and has not placed his personal profits above the best interests of those he has been privileged to serve.

No one with any measure of experience disputes these things. But he talks about his interest in his customers' welfare too seldom. He is a bashful schoolboy in dealing with the matter. Perhaps he feels it is too unimportant and commonplace a feature of his service to discuss. He has remained silent when he should have spoken out.

On some recent occasions women, usually dietitians, have been invited to speak at retailers' meetings. This indicates a closer contact between the retailer and his customers is being sought.

Associated retailers are beginning to realize that their customers should know more about their aims and accomplishments. Meat retailers would like to learn more about the needs of housewives and receive suggestions for the betterment of both. Modern ethics of associated retailers bespeak greater understanding and confidence between their members and their customers. With such a condition existing throughout the country there will be no place for distrust.

USING WINDOWS BUILDS TRADE.

The show window of the retail store can be made a valuable aid in attracting customers and building volume, particularly for the store located on a main shopping street, in the opinion of Oscar O. Lussier, owner of the Lussier Beef Co., Manchester, N. H.

"I have found," Mr. Lussier writes to THE NATIONAL PROVISIONER, "that it is absolutely necessary to make an original window display of all food products to interest the purchaser. My windows have been a great help to me in building up my business. We spend a great deal of thought and work on our windows, but we find the efforts pay well."

The illustration (see on page 40) of a recent window display of the Lussier Beef Co. is typical of those made by this store. The retailer who buys carcass hogs regularly has many opportunities to use the carcasses to advantage for display purposes. They always attract attention when placed in unusual poses, and very frequently outstanding displays can be built using one or more of them. Also, retailers who do not regularly buy carcass hogs, occasionally will buy one or more particularly for use in a display.

The interest in the display shown in the illustration on the opposite page centers, of course, about the three hogs at the dinner table. The careful attention to detail of display is shown in the manner in which the table is set for the dessert course.

In the background of the display is an interested audience of six hogs. The major portion of the remainder of the display is given over to pork cuts, all tagged with the selling price per pound. These include loins and hams. Artificial roses are used liberally for "atmosphere" and color.

This novel idea and the interesting and attractive arrangement of the hog carcasses and cuts could not fail to attract the attention of the passer-by. And, of course, it lead many shoppers into the store.

AIDS TO RETAIL PROFITS.

A nation-wide trade alliance to promote better merchandising through the 300,000 retail food stores of the country was announced with the release by the U. S. Department of Commerce of "Aids to Retail Grocery Profits," a publication designed to give the grocer, in simple language, summarized facts which will help him improve his merchandising efficiency in the interest of himself and the consumer. The publication carries the endorsement of the National Association of Retail Grocers of the United States and other trade groups.

"Aids to Retail Grocery Profits" presents briefly and simply the principles of efficient grocery merchandising determined in the Louisville grocery survey.

"The plans for improved grocery store operation described in this book," says Frederick M. Feiker, director of the Bureau of Foreign and Domestic Commerce, "came out of the actual experience of grocery stores. Greater profits for the grocers and greater benefits to consumers through improved service and more economical operation have resulted from the use of these plans. The study at Louisville, Ky., which developed the facts was conducted under the supervision of the grocery interests of the country through their various local and national associations. In this bulletin the essential material is offered in form for quick, easy grasp and direct application by the practical grocer."

Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PROVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 5c each upon application to The National Provisioner, 407 S. Dearborn st., Chicago. Special prices for quantities upon application.

Retail Meat Prices

Average semi-monthly prices at New York, Chicago and Kansas City.

Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound, (simple average of quotations received).

	CHOICE GRADE. (Mostly Credit and Del. Stores.)			GOOD GRADE. (Mostly Cash and Carry Stores.)		
	New York, March 31.	Chicago, March 31.	Kan. City, March 31.	New York, March 31.	Chicago, March 31.	Kan. City, March 31.
Beef.						
Porterhouse steak...	.45	.37	.40	.35	.30	.31
Sirloin steak...	.36	.30	.34	.30	.25	.28
Top round steak...	.3428
Bottom round...	.3224
Round steak, full cut...	.25	.2521	.23	...
Heel round...19	.1916	.17
Flank steak...	.27	.23	.24	.22	.19	.21
Top sirloin...	.3124
Rump roast, boneless...	.30	.24	.26	.24	.20	.20
Rib roast, 1st 6 ribs...	.31	.25	.23	.24	.20	.19
Blade rib roast...	.22	.1917
Cross rib & top chuck...	.2519
Arm roast...	.18	.1816	.16	...
Straight cut chuck...	.20	.17	.15	.16	.15	.14
Corner piece...	.1613
Thick plate...	.14	.1010
Navel...	.10	.11	.10	.8	.10	.10
Boneless brisket...	.30	.22	.20	.22	.17	.14
Brisket, bone in...	.19	.13	.12	.13	.11	.10
Ground meat...	.25	.16	.16	.18	.13	.14
Boneless stew meat...	.27	.19	.18	.20	.15	.15
Veal.						
Cutlet or steak...	.46	.34	.36	.37	.27	.30
Loin chops...	.38	.29	.36	.30	.23	.25
Rib chops...	.35	.26	.32	.28	.23	.24
Rump roast...	.29	.22	.24	.21	.18	.18
Shoulder chops...	.23	.20	.21	.17	.16	.17
Shoulder roast...17	.1813	.16
Boneless shoulder...	.2621
Breast...	.19	.12	.13	.11	.10	.10
Boneless stew...	.30	.20	.20	.22	.17	.18
Liver...	.74	.43	.47	.54	.41	.44
Lamb.						
Loin chops...	.38	.33	.39	.32	.28	.33
Rib chops...	.33	.29	.39	.24	.24	.30
Leg...	.24	.22	.20	.20	.20	.19
Shoulder chops...	.23	.22	.20	.20	.13	.17
Square chuck...	.1817	.1314
Shoulder roast...1715
Breast...	.7	.7	.8	.7
Shank & neck...	.9	.11	.9	.8	.10	.7
Pork.						
Center loin chops...	.26	.22	.18	.20	.19	.17
Rib chops...	.262017
End chops...	.17	.14	.14	.13	.12	.12
Fr. hams, whole...	.1914	.1512
Fr. shoulders, whole...	.1512	.1211
Fr. picnic, whole...	.13	.1011	.8	...
Boston butts...13	.18	.13	.12	.16
Spare ribs...	.16	.10	.14	.11	.9	.11
Lard (carton)...	.12	.8	.9	.9	.7	.9
Sm. hams, whole, No. 1...	.20	.15	.15	.16	.14	.14
Sm. hams, whole, No. 2...12	.18	.14	.11	.12
Sliced hams...	.44	.32	.28	.33	.25	.27
Bacon strip, whole, No. 1...	.24	.19	.20	.20	.17	.18
Bacon strip, whole, No. 2...15	.16	.16	.13	.15
Sliced bacon, No. 1...	.30	.25	.23	.24	.22	.20
Smoked butts...	.26	.20	.22	.20	.18	.22
Smoked picnic...	.16	.9	.13	.10	.10	.12
Corned bellies or pickled pork...	.1912	.1410
Sausage meat...	.26	.17	.18	.20	.12	.15
Salt pork...

NEWS OF THE RETAILERS.

Ralph Lusher has sold his retail meat store in Spirit Lake, Ia., to Irvin Peterson.

Larson Brothers are planning to open a meat market in Litchfield, Minn.

George A. Rorvick has applied for a license to conduct a retail meat business at 3400 East 26th st., Minneapolis, Minn.

Samuel Storz is making plans to open a retail meat store at 2630 West Hopkins st., Milwaukee, Wis.

George Johnson has purchased the DePyper meat market, Taunton, Minn.

The Schultz food store has moved from 114 East Washington st., Ann Arbor, Mich., to 118-20 East Liberty st.

Mengel Markets, Davenport, Ia., has enlarged three of its stores recently. These are at Fourth st. and Western

ave., 2202 East Eleventh st., and 1226 East Twelfth st.

Herman's Quality Market, 360 East 61st st., Chicago, Ill., has been incorporated with a capital of \$5,000 common stock. Incorporators are A. Jacoby, D. Teitlebaum and L. Lee.

L. E. Youell has sold his grocery and meat market in Litchfield, Ill., to Frank W. Cooper.

Fruin meat markets in Battle Creek and Bellevue, Mich., have discontinued business.

J. L. Wilson and H. B. Stych have opened a new grocery and meat market at 700 South Armstrong st., Kokomo, Ind.

Waller & Hanson, Nelsonville, Ill., have purchased the Amacher Meat Market.

Walter P. Schuette has engaged in the retail meat business at 1734 West Highland ave., Milwaukee, Wis.

Puritan Market has opened for business 1910 Pierce st., Sioux City, Ia.

D. E. Kohlsted has applied for a license to conduct a retail meat business at 5315 Lyndale South, Minneapolis, Minn.

AMONG NEW YORK RETAILERS.

At the meeting of Eastern District Branch, Tuesday of this week, final arrangements were made for the annual ladies' night. This will be held at Schwaben Hall, Brooklyn, April 25. It was reported that Fred Dietz, who had had a major operation, returned from the hospital and was back in the shop again. Ferd. Spreitzer, another mem-

ber who had undergone an operation, was convalescing.

Principal business conducted at the meeting of Ladies' Auxiliary, Eastern District Branch, was the election of officers. Those elected for 1933-34 were: President, Mrs. Theo. Meyer; vice president, Mrs. Behrman; treasurer, Mrs. Loschert; recording secretary, Mrs. Albern; corresponding secretary, Mrs. M. Schaefer; financial secretary, Mrs. Glucker; official hostess, Mrs. Al Haas; trustees, Mrs. C. Stein, Mrs. E. Stein, Mrs. Schoener. Installation will take place at the next meeting with Mrs. Haas officiating.

The chief subject of discussion at the meeting of Bronx Branch last week was the fat situation. Routine matters consumed the remainder of the evening. Next meeting will be in Ebling's Casino April 19.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Apr. 13, 1933:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-500 LBS.):				
Choice	\$8.00@11.00		\$10.50@11.50	
Good	8.00@ 9.00		9.00@10.50	
Medium	7.00@ 8.00		8.00@ 9.00	
Common	6.50@ 7.00			
STEERS (500-600 LBS.):				
Choice	9.00@10.00		10.50@11.50	10.00@11.00
Good	8.00@ 9.00		9.00@10.50	9.00@10.00
Medium	7.50@ 8.00		8.00@ 9.00	7.50@ 8.50
Common	6.50@ 7.00		7.00@ 8.00	
STEERS (600-700 LBS.):				
Choice	8.50@ 9.50		10.00@11.00	9.50@10.50
Good	7.50@ 8.50		9.00@10.00	8.50@ 9.50
Medium	6.50@ 7.50	7.00@ 8.00	8.00@ 9.00	7.50@ 8.50
STEERS (700 LBS. UP):				
Choice	8.00@ 9.00	9.00@10.00	9.50@10.50	9.50@10.00
Good	7.00@ 8.00	8.00@ 9.00	8.50@ 9.50	8.50@ 9.50
COWS:				
Good	6.50@ 7.00	6.50@ 7.00	7.50@ 8.00	7.00@ 7.50
Medium	6.00@ 6.50	6.00@ 6.50	6.50@ 7.50	6.00@ 7.00
Common	5.50@ 6.00	5.50@ 6.00	5.50@ 6.50	5.50@ 6.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	8.00@ 9.50	11.00@12.00	9.50@12.00	9.00@10.00
Good	6.50@ 8.50	9.00@11.00	8.00@10.00	8.00@ 9.00
Medium	5.50@ 7.00	7.00@ 9.00	7.00@ 8.50	7.00@ 8.00
Common	4.50@ 5.50	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00
CALF (2) (3):				
Good			7.00@ 9.00	
Medium			6.50@ 7.50	
Common			6.00@ 6.50	
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice			14.00@18.00	
Good			13.00@15.00	
Medium			13.00@14.00	
LAMB (38 LBS. DOWN):				
Choice	12.00@13.00	12.00@13.00	13.00@14.00	12.50@13.00
Good	11.00@12.00	11.50@12.50	12.50@13.00	12.00@12.50
Medium	10.00@11.00	10.50@11.50	11.00@12.50	10.00@11.00
Common	8.50@10.00	9.00@10.50	10.00@11.00	
LAMB (39-45 LBS.):				
Choice	11.50@13.00	12.00@13.00	12.50@13.50	12.00@13.00
Good	11.00@12.00	11.50@12.50	12.00@12.50	11.00@12.00
Medium	9.50@11.00	10.50@11.50	11.00@12.00	10.00@11.00
Common	8.50@10.00	9.00@10.50	10.00@11.00	
LAMB (46-55 LBS.):				
Choice	10.00@12.00	10.50@12.00	11.50@12.50	11.50@12.00
Good	9.50@10.50	10.00@11.50	10.00@11.50	11.00@11.50
MUTTON (EWE) 70 LBS. DOWN:				
Good	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00	6.00@ 6.50
Medium	5.00@ 6.00	6.00@ 7.00	5.50@ 6.50	5.50@ 6.00
Common	4.00@ 5.00	5.00@ 6.00	5.00@ 5.50	5.00@ 5.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	7.50@ 8.50	9.50@10.00	10.00@11.50	9.00@10.00
10-12 lbs. av.	7.50@ 8.50	9.50@10.00	10.00@11.00	9.00@10.00
12-15 lbs. av.	7.00@ 7.50	8.50@ 9.00	9.00@10.00	8.50@ 9.00
16-22 lbs. av.	6.50@ 7.00	7.50@ 8.50	8.00@ 9.00	8.00@ 8.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.50@ 6.50		7.00@ 8.50	7.00@ 8.00
PICNICS:				
6-8 lbs. av.		6.50@ 7.00		6.00@ 6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	7.00@ 8.00		8.50@10.00	8.50@ 9.00
SPARE RIBS:				
Half sheets	4.00@ 5.00			
STRIMMINGS:				
Regular	3.00@ 4.00			
Lean	6.00@ 7.00			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

W. R. Brown, legal department, Wilson & Co., Chicago, was in New York during the past week.

Visitors to Swift & Company, New York, during the past week included A. T. Brott, beef, lamb and veal department, Chicago, and J. P. Healy, Baltimore district manager.

P. L. Reed, vice president and treasurer, and G. L. Lupp, beef department, Armour and Company, Chicago, spent several days in New York during the past week on business.

William Harris, head of the lamb department, M. Kraus & Bros., Inc., New York, celebrated his fortieth birthday and completed fourteen years service with the company on April 12.

Thomas H. Cross, head cattle buyer, Armour and Company, Chicago, was in New York for a few days during the past week and visited at the plant of the New York Butchers Dressed Meat Co.

Several hundred customers attended the opening of the new Trunz pork store at 73-08 Metropolitan ave., Middle Village, L. I., on March 8. This store is No. 48. Souvenir black iron skillets bearing the Trunz trade mark were presented to each purchaser on opening day.

J. H. Lawrence, formerly manager of the New York branch of Jacob Dold Packing Co., has accepted an executive sales position with the Hygrade Food Products Corp. at Detroit, Mich. His many friends in the trade wish him success in his new connection. Mr. Lawrence has been succeeded at the Dold branch by Bert Harman, who has been with the company for some years.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended April 8, 1933, were as follows: Meat.—Brooklyn, 30 lbs.; Manhattan, 2,806 lbs.; Bronx, 16 lbs.; total, 2,852 lbs. Fish.—Brooklyn, 2 lbs.; Manhattan, 1 lb.; Queens, 12 lbs.; Richmond, 1 lb.; total, 16 lbs. Poultry.—Brooklyn, 54 lbs.; Manhattan, 11 lbs.; Richmond, 1 lb.; total, 66 lbs.

BEMIS BAGS

IDENTITY Preserved

When you ship pork sausage and bologna already wrapped in Bemis Covers, printed with your trademark or label, the identity of your brand is preserved as well as the meat's cleanliness and flavor. Write for samples and prices.

BEMIS BRO. BAG CO.

Specialty Dept.: 420 Poplar St., St. Louis, Mo.

LR 608



SUNFIRST PAPRIKA

The Finest
That Spain
Produces

SUNFIRST PAPRIKA

Nationally Famous
for producing quality
sausage that builds
sales, stimulates profits

Your spice house can
supply SUNFIRST

Galvanized Steel Delivery Baskets



No. 1—22" long, 12" wide, 8" deep No. 2—22" long, 14" wide, 11" deep
Manufactured by

Dubuque Steel Products Co.

Sheet Metal Dept. Kretschmer-Tredway Co., Dubuque, Iowa

FOR FULL LUSCIOUS SEASONING-
USE

DRY ESSENCE OF NATURAL SPICES

U.S. Patent No. 1,781,154 ~ Manufactured by the
Makers of Peacock Brand Certified Casing Colors

WM. J. STANGE CO.

2549 W. Madison St.

Chicago, Ill.



A new package for foods of a greasy nature—

This new grease resisting Kleen Kup is the result of many years of research and experiment. Its use is recommended for Lard, Butter, Peanut Butter, Shortenings, Meats and Meat Products of a greasy nature such as Scrapple, Chili, Sausage and other foods for which an ordinary paraffined package is not satisfactory.

Send for samples of the grease resisting Kleen Kup. Experiment with them. Notice their superior grease repelling quality.

This new package is available in sizes from one ounce to ten pounds.

Mono Service Co.
NEWARK, NEW JERSEY



NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium to good.....	\$ 4.75@ 5.00
Cows, common to medium.....	2.50@ 3.25
Bulls, common to medium.....	2.75@ 3.50

LIVE CALVES.

Vealers, good to choice.....	\$ 6.00@ 7.00
Vealers, medium.....	4.00@ 5.50

LIVE LAMBS.

Lambs, spring.....	\$ 7.50@ 8.00
Lambs, good to choice.....	6.00@ 6.25
Lambs, medium.....	5.50@ 6.00

LIVE HOGS.

Hogs, 160-200 lbs.....	\$ 4.15@ 4.25
Hogs, 220-250 lbs.....	3.50@ 4.00
Pigs.....	3.40

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice.....	\$ 5.75@ 6.25
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	12 1/2 @ 13 1/2
Choice, native, light.....	12 1/2 @ 13 1/2
Native, common to fair.....	11 1/2 @ 12

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	12 @ 13
Native choice yearlings, 440@600 lbs.....	12 @ 13
Good to choice heifers.....	11 @ 12
Good to choice cows.....	9 @ 10
Common to fair cows.....	7 @ 8
Fresh bologna bulls.....	6 @ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	18 @ 20	20 @ 22
No. 2 ribs.....	16 @ 18	18 @ 19
No. 3 ribs.....	12 @ 14	15 @ 17
No. 1 loins.....	16 @ 20	18 @ 22
No. 2 loins.....	14 @ 15	16 @ 18
No. 3 loins.....	10 @ 12	12 @ 14
No. 1 hinds and ribs.....	11 @ 14	11 @ 16
No. 2 hinds and ribs.....	10 @ 12	11 @ 13
No. 1 rounds.....	10 @ 11	10 @ 11
No. 2 rounds.....	8 @ 9	8 @ 9
No. 3 rounds.....	7 @ 8	7 @ 8
No. 1 chuck.....	9 @ 10	10 @ 11
No. 2 chuck.....	8 @ 9	8 @ 9
No. 3 chuck.....	6 @ 7	7 @ 8
Bolognas.....	6 @ 7	6 1/2 @ 7 1/2
Rolls, reg. 6@8 lbs. avg.....	22 @ 23	
Rolls, reg. 4@6 lbs. avg.....	17 @ 18	
Tenderloins, 4@6 lbs. avg.....	50 @ 60	
Tenderloins, 5@6 lbs. avg.....	50 @ 60	
Shoulder clods.....	11 @ 12	

DRESSED VEAL.

Good.....	11 @ 12
Medium.....	9 @ 11
Common.....	7 @ 9

DRESSED SHEEP AND LAMBS.

Lambs, choice.....	13 @ 14
Lambs, medium.....	12 @ 13
Sheep, good.....	7 @ 8
Sheep, medium.....	5 @ 7

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	10 @ 11
Pork tenderloins, fresh.....	25 @ 27
Pork tenderloins, frozen.....	18 @ 20
Shoulders, Western, 10@12 lbs. avg.....	7 @ 8
Butts, boneless, Western.....	10 @ 11
Butts, regular, Western.....	9 @ 10
Hams, Western, fresh, 10@12 lbs. avg.....	10 @ 11
Picnic hams, Western, fresh, 6@8 lbs. average.....	7 @ 8
Pork trimmings, extra lean.....	8 @ 9
Pork trimmings, regular, 50% lean.....	5 @ 6
Spareribs.....	6 1/2 @ 7

SMOKED MEATS.

Hams, 8@12 lbs. avg.....	14 @ 15
Hams, 10@12 lbs. avg.....	13 1/2 @ 14 1/2
Hams, 12@14 lbs. avg.....	13 @ 14
Picnics, 4@6 lbs. avg.....	8 1/2 @ 9 1/2
Picnics, 6@8 lbs. avg.....	8 1/2 @ 9 1/2
Rollettes, 5@10 lbs. avg.....	9 @ 10
Beef tongue, light.....	22 @ 25
Beef tongue, heavy.....	23 @ 25
Bacon, boneless, Western.....	14 @ 15
Bacon, boneless, city.....	12 @ 14
City pickled bellies, 8@10 lbs. avg.....	10 @ 11

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, 1 c. trim'd.....	30c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	90c a pair
Beef kidneys.....	10c a pound
Mutton kidneys.....	10c each
Livers, beef.....	25c a pound
Oxtails.....	15c a pound
Beef hanging tenders.....	24c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	25 per cwt.
Breast fat.....	50 per cwt.
Edible suet.....	1.25 per cwt.
Inedible suet.....	.70 per cwt.

GREEN CALFSKINS.

	5-9 9 1/2 @ 12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	5 .65	.70	.75	.85
Prime No. 2 veals.....	4 .50	.55	.60	.70
Buttermilk No. 1.....	3 .40	.45	.50	...
Buttermilk No. 2.....	2 .30	.35	.40	...
Branded gruby.....	1 .15	.20	.25	.30
Number 3.....	1 .15	.20	.25	.30

BUTTER.

Creamery, extras (92 score).....	@ 19 1/2
Creamery, firsts (91 score).....	@ 19 1/2
Centralized (90 score).....	19 1/2 @ 19 1/2

EGGS.

(Mixed Colors.)

Special packs or selections from fresh receipts.....	15 1/2 @ 16 1/2
Standards.....	14 1/2 @ 15
Storage packed.....	14 @ 14 1/2

LIVE POULTRY.

Fowls, colored, via truck and express.....	@ 16
Chickens, colored.....	@ 19
Chickens, Leghorns.....	@ 15

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.

Western, 60 to 65 lbs. to dozen, lb.....	14 @ 16
Western, 48 to 54 lbs. to dozen, lb.....	14 @ 16
Western, 43 to 47 lbs. to dozen, lb.....	14 @ 16
Western, 36 to 42 lbs. to dozen, lb.....	14 @ 16
Western, 30 to 35 lbs. to dozen, lb.....	13 @ 15

Fowls—fresh—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs. to dozen, lb.....	@ 17
Western, 48 to 54 lbs. to dozen, lb.....	@ 17
Western, 43 to 47 lbs. to dozen, lb.....	@ 17
Western, 36 to 42 lbs. to dozen, lb.....	@ 17
Western, 30 to 35 lbs. to dozen, lb.....	@ 16

Ducks—

Long Island.....	13 1/2 @ 14
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Squabs—

White, ungraded, per lb.....	25 @ 35
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Turkeys, nearby, No. 1:

Toms.....	16 @ 18
Hens.....	17 @ 19

Fowls, frozen—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs., per lb.....	@ 17
Western, 48 to 54 lbs., per lb.....	@ 17
Western, 43 to 47 lbs., per lb.....	@ 17

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended April 6, 1933:

	Mar.	1	3	April.	5	6
Chicago.....	17 1/2	17 1/2	17 1/2	17 1/2	18 1/2	18 1/2
New York.....	17 1/2	17 1/2	17 1/2	17 1/2	19	19 1/2
Boston.....	18 1/2	18 1/2	18 1/2	19 1/2	19 1/2	20
Phila.....	18 1/2	18 1/2	18 1/2	19 1/2	19 1/2	20 1/2

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

17 1/2	17 1/2	17 1/2	18	18 1/2	18 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1933.
Chicago.....	33,702	35,501	34,725	695,554
N. Y.....	59,659	61,329	61,518	1,030,882
Boston.....	19,130	16,737	17,770	300,288
Phila.....	23,359	22,942	21,948	362,064
Total.....	135,850	136,409	135,961	2,389,388

Cold storage movement (lbs.):

	In April 6.	Out April 6.	On hand April 7.	Same week last year.
Chicago.....	10,773	83,427	1,356,640	1,099,191
New York.....	23,544	32,044	921,250	920,836
Boston.....	2,420	216,559	321,090	321,090
Phila.....	14,520	27,531	1,422,198	808,240
Total.....	48,837	145,782	3,910,647	3,149,366

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports.....	\$20.00@21.00
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York.....	@ 1.70
Blood, dried, 16% per unit.....	@ 2.00
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory.....	2.00 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B.P.L.....	2.25 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. Dold. Bait & Norfolk.....	1.70 @ 10c
Soda nitrate, per net ton.....	@ 23.90
In 200-lb. bags.....	@ 25.30
In 100-lb. bags.....	@ 25.90
Tankage, ground, 10% ammonia, 13% B. P. L. bulk.....	1.70 @ 10c
Tankage, unground, 9@10% ammonia.....	1.50 @ 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 18.25
Bone meal, raw, South American, 4 1/2 and 50 bags, per ton, c.i.f.....	@ 20.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 7.00
Manure salt, 30% bulk, per ton.....	@ 19.15
Kainit, 14% bulk, per ton.....	@ 9.75
Muriate in bags, per ton.....	@ 37.15
Sulphate in bags, per ton.....	@ 47.50

Dry Rendered Tankage.

50% unground.....	@ .55
60% ground.....	@ .50

BONES, HOOF, AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 90.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@ 65.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended April 8, 1933, with comparisons:

	Week ended April 8.	Prev. week.	Cor. week. 1932.
West. drad. meats:			
Steers, carcasses.....	7,218 1/2	9,687 1/2	5,478
Cows, carcasses.....	604	769	777
Bulls, carcasses.....	175	234	266
Veals, carcasses.....	13,343	10,817	12,944
Lambs, carcasses.....	29,394	32,608	22,223
Mutton, carcasses.....	1,487	1,820	1,884
Beef cuts, lbs.....	411,754	405,800	379,090
Pork cuts, lbs.....	2,400,248	2,253,060	2,120,736
Local slaughters:			
Cattle.....	8,977	6,844	8,571
Calves.....	15,934	12,365	12,590
Hogs.....	42,879	41,733	40,336
Sheep.....	63,083	60,844	79,936

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended April 8, 1933:

	Week ended April 8.	Prev. week.	Cor. week. 1932.
West. drad. meats:			
Steers, carcasses.....	2,009	2,518	2,428
Cows, carcasses.....	831	872	796
Bulls, carcasses.....	314	269	274
Veals, carcasses.....	1,934	1,400	1,960
Lambs, carcasses.....	13,306	14,584	13,161
Mutton, carcasses.....	853	731	862
Pork, lbs.....	574,294	539,566	538,259
Local slaughters:			
Cattle.....	1,695	1,592	1,756
Calves.....	3,749	3,146	3,010
Hogs.....	17,630	16,262	16,518
Sheep.....	5,938	7,043	8,230

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended April 8, 1933, with comparisons:

	Week ended April 8.	Prev. week.	Cor. week. 1932.
West. drad. meats:			
Steers, carcasses.....	2,632	2,370	1,930
Cows, carcasses.....	1,968	1,508	1,737
Bulls, carcasses.....	13	8	40
Veals, carcasses.....	1,165	749	1,296
Lambs, carcasses.....	20,670	20,677	17,664
Mutton, carcasses.....	1,128	432	1,458
Pork, lbs.....	888,512	412,698	408,250

CREATING CONFIDENCE IN YOUR EGGS..

A Few Well-Known Users

Swift & Company
Armour and Company
Wilson & Co.
Morris & Co.
Cudahy Packing Co.
National Tea Co.
American Stores Co.
Young's Market Co., Inc.
Southern Grocery Stores, Inc.
Economy Grocery Stores Corp.
The Kroger Grocery & Baking Co.
Washington Co-op. Egg & Poultry Ass'n.
Beatrice Creamery Co.
Golden State Milk Products Co.
Borden's Farm Products Co.
Bowman Dairy Co.
Land-O-Lakes Creamery, Inc.

BUILDING up good will is a delicate process, accomplished by winning the customer's confidence. You cannot expect women to believe that fine eggs come in cheap, unattractive cartons. The slight saving offered by these cheap looking cartons is more than lost in sales.

Standardize on Self Locking Cartons. They offer the highest degree of protection against breakage; they actually make each egg appear larger.

SELF-LOCKING
EGG CUSHION CARTONS
SELF-LOCKING CARTON CO.
589 E. Illinois St. CHICAGO Phone Superior 3887

Samples gladly sent
upon request

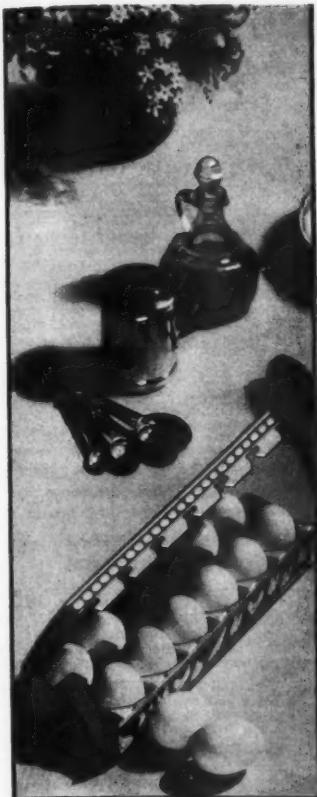
WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

Here is positive assurance to the user that not only have your products been made to a high standard of quality but that you have used the most approved method of preserving that quality to the moment of consumption. Grease and dirt-proof, insoluble in water, easily unwrapped, here still is the preferred wrapper for meat products.

THERE IS NO SUBSTITUTE FOR GENUINE VEGETABLE PARCHMENT

THE WEST CARROLLTON PARCHMENT CO.
WEST CARROLLTON, OHIO

Our 37th Year Serving the Food Industry



@21.00

@20.00

@1.70

@10c

@.25 & 10c

@.70 & 50c

@23.90

@25.20

@25.90

@10c

@10c

@19.25

@20.00

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CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Curing Foreman

Expert curing foreman now available. Write W-239, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Expert sausage maker desires position as working foreman in large or medium sized plant. Thoroughly experienced in processing meat products and curing. Guarantees sausage, veal loaves and specialties to meet competitors' quality. Age 29. Will make investment, if desired. References. W-241, The National Provisioner, 295 Madison Avenue, New York City.

Expert on Packing Methods

Expert advice or practical assistance in all packing methods. Let me solve your problems of slaughtering, curing, processing, all lines of canning, etc. Write W-242, The National Provisioner, 295 Madison Avenue, New York City.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Position Wanted

All-Around Cattle Butcher

Position wanted by middle aged, all-around A-1 cattle butcher. Is A-1 beef splitter. Will go anywhere and can furnish references. W-243, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sales Manager

Want profits? I have steady record of them. Keen analyst, knowledge of markets. Wide experience, resourceful, intensive. Intimate knowledge of coordinated plant operations. Money-maker and real leader. Mutual satisfaction certain if your line is good. Inquiries strictly confidential. W-244, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Killing and Cutting Foreman

Wanted, hog killing and cutting foreman for small Mid-Western house. State age, experience and salary expected. W-245, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Dry Rendering Operator

Wanted, experienced dry rendering operator and skinner. Must be sober and industrious and good worker. Steady work and good pay. Knowledge of boiler room operation will be advantage to applicant. State experience, wages expected in first letter. W-246, The National Provisioner, 407 S. Dearborn St., Chicago.

Dispose of your surplus equipment through THE NATIONAL PROVISIONER "Classified" ads.

Miscellaneous for Sale

Sausage Factory, Slaughterhouse

For sale, modern equipped sausage factory with slaughterhouse, cattle barn, large warehouse, 10-ton York ice machine, 2 coolers, freezer, 2 trucks, and one salesman's car. Have produced up to 12,000 pounds a week. Can furnish good title to property. Write Peter Wydra & Co., 502 Division St., Marquette, Mich.

Sell Equipment, Rent Plant

Complete equipment of sausage plant in Chicago. Can turn out 25,000 pounds weekly. Price \$3,500. Plant will rent for \$60 a month. FS-240, The National Provisioner, 407 S. Dearborn St., Chicago.

Rendering Equipment

For sale, recessed filter presses, all sizes; lard rolls; Dopp jacketed kettles; hammer mills; disintegrators; melters; cookers; mixers; ice machines; boilers; pumps; etc. Send for latest bulletin. What machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City

Sausage Equipment

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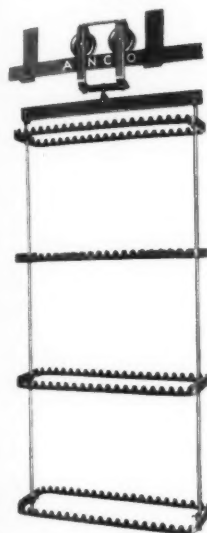
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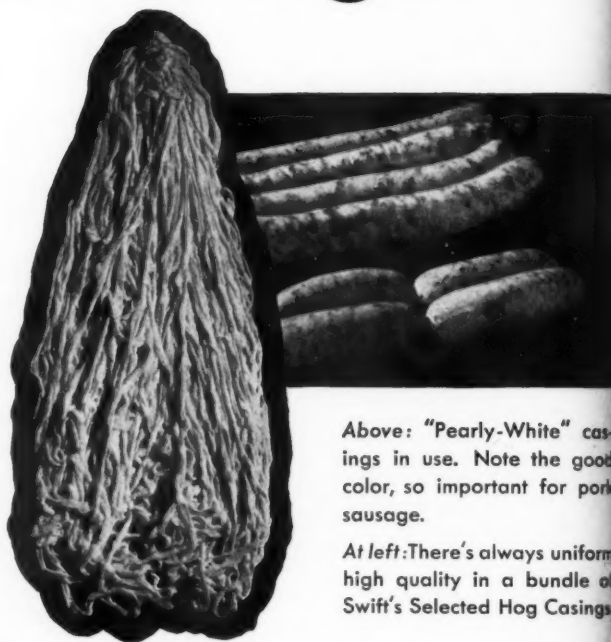
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